

THE NATIONAL PROVISIONER

OFFICIAL ORGAN OF THE AMERICAN MEAT PACKERS' ASSOCIATION

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No. 15.

COLD STORAGE BILL IN CONGRESS.

In the Senate at Washington since the opening of the extra session Senator Heyburn has reintroduced the cold storage bill submitted by him at the last session, upon which no action was taken. This is the measure placing arbitrary time limits of a ridiculous character upon the storage of meats and other food products. The measure as it is now framed is wholly impractical, and if enacted and enforced would do a great deal more harm than no law at all. It is very unlikely that it can be passed in its present form.

In the Ohio legislature the cold storage bill by Senator Deaton was killed in the house agricultural committee last week, being indefinitely postponed. Opponents of the bill among commission merchants said that Ohio merchants could not compete with other States if such a bill passed. There was also objections from the farmers who did not want to go to the expense of tagging the produce.

CITY CANNOT LICENSE OLEO SALES.

An ordinance at Denver, Col., regulating the sale of oleomargarine when made in imitation of butter was declared void by the State Supreme Court, because the municipal code is in violation of the State law. In rendering this judgment the high court set aside a fine that was imposed on James I. Glendenning for alleged violation of the city ordinance.

The State law does not prohibit the sale of oleomargarine, but it forbids and makes it a misdemeanor to sell the product if made in imitation of butter. The city ordinance permitted the sale of oleomargarine in imitation of butter when the manufacturing company and wholesale dealers obtained a license.

NEW PENNSYLVANIA SAUSAGE LAW.

Both houses of the Pennsylvania legislature have passed and the governor has signed the so-called "pure sausage" bill, and it is now a law. This measure absolutely forbids the use of cereal or other fillers in sausage, but permits the use of a quantity of water equal to that contained in the meats from which the sausage is made. Packing and sausage interests claim to be satisfied with the law so far as it refers to water, but the cereal prohibition will bar the manufacture of many kinds of sausage for which there is a large demand. The law also prohibits the use of preservatives or coloring matter in sausage.

CANADIAN RECIPROCITY AND DUTY-FREE MEATS Separate Congress Measure Proposes to Put Meats on Free List

The Canadian reciprocity agreement and the general tariff discussion connected with it came up again this week with the resumption of activity in the extra session of Congress. The prospects are for an early adoption of the bill for the Canadian agreement. After that is put through comes the general tariff discussion, the outcome of which is indefinite.

Representative McCall this week introduced the original Canadian reciprocity measure in the House, but later Chairman Underwood of the new Democratic Ways and Means Committee introduced an almost exactly similar measure in behalf of the majority. It is understood to be the Democratic plan to push this bill through at once, thus showing good faith toward the President.

At the same time a second bill was put in by Chairman Underwood known as the "Farmers' free list" measure. It is designed to meet the wishes of farmers who feared discrimination through operation of the Canadian agreement, and also to meet Democratic free trade ideas. This bill interests the meat trade in that it proposes to put all meats and meat products on the free list, along with agricultural implements, cotton bagging, cotton ties, leather, boots and shoes, fence wire, cereals, flour, bread, timber, lumber, sewing machines, salt and other articles.

Both bills were promptly referred to the Ways and Means Committee, and it was allowed to become known that the reciprocity bill will be reported at once as it stands, and debate on it would probably be begun this week. No positive official announcement was made with reference to the programme regarding the additions to the free list, but it is understood that this bill may be reported at once, or may be held back until the reciprocity measure has been sent to the Senate.

Mr. Underwood's reciprocity bill is exactly the same as the McCall bill, which was passed at the last session of Congress and which was reintroduced a few days ago, except that it adds a clause in which the Administration is urged to proceed to further development of freer trade with Canada on a reciprocity basis. This is intended as a notice to the Administration that it has not gone far enough and that the only serious ground of regret is that the treaty is so restricted in its scope.

The free list bill puts the following meats and products on the free list: Beef, veal, mutton, lamb, pork and meats of all kinds, fresh, salted, pickled, dried, smoked, dressed or undressed, prepared or preserved in any manner, bacon, ham, shoulders, lard, lard compounds and lard substitutes and sausage and sausage meats.

Dressed beef, which at present is dutiable at 1½ cents per pound, was imported last year to the value of only about \$42,000, and mutton about \$53,000.

CANADA'S TARIFF RELATIONS.

A pamphlet on the tariff relations of Canada, just published by the Bureau of Manufactures of the Department of Commerce and Labor, brings out some points not generally considered in current reciprocity discussions. Three factors serve to complicate the commercial relations of Canada with various countries—first, British preference; second, special trade agreements; third, most-favored-nation treaties. The tariff itself is triple in form, with separate columns for the British preferential, the intermediate, and the general rates of duty.

The lowest or preferential rates are applicable to imports from practically the whole British Empire, except Australia, and negotiations are now in progress with that Commonwealth. The intermediate rates were not given effect by the tariff itself, but were offered by Canada on terms of reciprocity. A number of these rates, and certain special rates, were accorded to France by the convention in effect last year. The remainder of the intermediate tariff is not yet in force.

The foreign countries not enjoying tariff concessions either by special agreements or most-favored-nation treaties pay the duties of the general tariff column. At present the United States is included among the countries paying the general rates; many of the reduced rates in the proposed reciprocity arrangement are the same as those in the Canadian intermediate tariff.

The most-favored-nation treaties of Great Britain which are binding upon the colonies further complicate reciprocity negotiations. The reduced rates granted to France in return for part of the French minimum tariff were extended without compensation to twelve countries entitled to most-favored-nation treatment under British treaties. Minister of

(Continued on page 28.)

CLASSES AND GRADES OF MEAT

Market Terms and Trade Methods Reviewed

By Louis D. Hall, Assistant Chief of Animal Husbandry, University of Illinois.

(Continued from last week.)

[EDITOR'S NOTE.—This review of standard grades of meat, methods of marketing carcass meats and cuts, and other wholesale trade methods, begun in The National Provisioner of December 3, is the first of its kind ever compiled or published. It brings trade practice right up to date, and may be taken as authoritative. Though most of the information contained in it is already known to up-to-date traders, yet it is worth while even for them to review it in this manner, while the information contained in it will be of great educational value to those not now in possession of it. For this reason The National Provisioner is glad to give space to Mr. Hall's admirable review, or at least such portions of it as will particularly interest our readers.]

Mutton Cuts.

About one-half the supply of dressed wethers, ewes and yearlings in large wholesale markets is sold as mutton cuts, consisting principally of saddles and racks as illustrated in Fig. 1. The carcass is usually divided between the twelfth and thirteenth ribs, yielding about 49 per cent. saddle and 51 per cent. rack. Subdivisions of the saddle and rack are quoted as wholesale cuts to some extent. The cuts derived from the saddle are the leg and loin, separated at the hip-bone and including two-thirds and one-third, respectively, of the weight of the saddle.

The rack is made into a stew and a short rack by separating ten ribs (the third to twelfth inclusive) from the shoulder and breast as shown in the illustration. The short rack includes two-fifths and the stew three-fifths the weight of the rack. The short rack has the highest market value per pound of the wholesale cuts, and the legs, loin and stew are valued in the order named.

Legs of mutton and lamb were formerly quoted and sold at higher prices than the ribs, but retail demand for the latter has during the last ten or fifteen years gradually overtaken and exceeded the demand for legs.

Grading Mutton Cuts.

The grades of mutton cuts are choice, good, medium and common. Cuts of these grades correspond in shape, quality, covering and relative weight to the same grades of carcass mutton; and the descriptions of the latter will serve to indicate the more important differences that exist between the various grades of saddles and racks.

The principles governing the grading of beef cuts (already described in these articles) also apply in the main to the wholesale cuts of mutton, and should be studied in this connection. Thickness and quality of flesh and depth of covering are especially important, and the degree of each is readily determined by examining the "eye of mutton" (the lean flesh covering the ribs and adjacent to the back-bone). It should be deep and well-rounded rather than flat.

The color of lean varies from a dull brick red to dark red, the former being preferable. Fine fiber or grain, smooth, velvety surface and firm consistency of flesh are characteristics of choice mutton cuts. Marbling, or mixture of fat within the lean, is less developed and of less importance in mutton than in beef cuts.

Saddles.

Choice, good medium and common saddles, in shape, thickness and proportion of fat to

lean, are similar to the corresponding grades of carcass sheep. About one-fourth inch of fat over the loin is considered most desirable for choice saddles of medium weight. Since the legs make up two-thirds the weight of a saddle and sell at about one-sixth higher price per pound, the importance of that portion of the saddle is apparent. Aside from thickness and shape of leg and loin, saddles may grade low by reason of deficiency in general quality, as coarse bone or soft, uneven covering. The proportion of kidney fat, its color and brittleness are also important factors.

It is customary in most markets to quote mutton saddles by classes, as wether, ewe and yearling saddles, these being differentiated as explained in connection with those classes of carcass mutton. Weights of saddles commonly handled are 20 to 50 pounds, and the majority average 20 to 30 pounds. Choice and good saddles are, on the whole, somewhat heavier than medium and common grades.

Only a small percentage of saddles are cut up in wholesale markets. A "long saddle" consists of a regular saddle and short rack in one piece; in other words, it is the portion of a carcass that remains when a stew

or chuck is cut from it. Legs and loins are cut principally from good and choice saddles.

Racks.

Regular or "market" racks are graded choice, good, medium and common. Thickness and quality of flesh, proper thickness of covering on the back and ribs, and absence of coarseness are essential points in grading racks. The "eye of mutton" is of the same significance as in the case of saddles. The rib cut, or short rack, though only two-fifths the weight of the rack, represents about two-thirds of its value, and must be considered accordingly in grading.

Quality and proportion of bone are indicated by the ribs and shanks, as in carcass mutton. The shape of neck indicates whether the rack is from a wether, ewe or buck. The range of weights is the same as that of saddles, viz., 20 to 50 pounds, with the bulk from 20 to 30 pounds.

Short or "hotel" racks, or ribs, are made from medium to choice racks and graded similarly to them. They are cut 8 to 12 ribs long in various markets and in some cases are made "shoulder on," but usually contain only 9 or 10 ribs. They are quoted both "blade in," or regular, and "blade out" or "shoulder raised," a premium of one cent per pound being charged for the latter. As explained in describing beef ribs, the shoulder blade is a valuable indication of the age of the carcass and quality of the bone, being a

(Continued on page 22.)

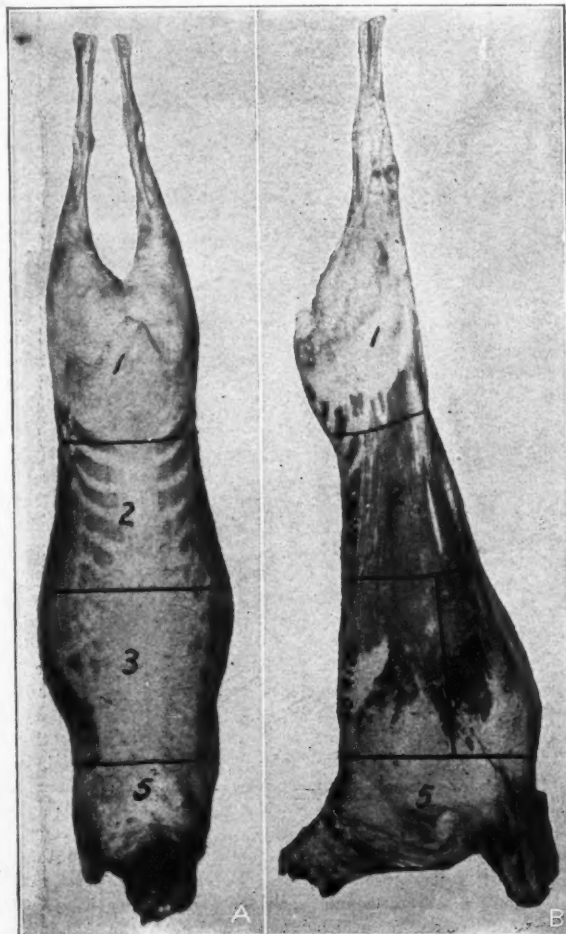


FIG. 1.—MUTTON AND LAMB CUTS.

- | | | | | | |
|-------------|--------------|-------|-------------|-------|---------|
| 1, 2. | Saddle. | 1. | Leg. | 4. | Breast. |
| 3, 4, 5. | Rack. | 2. | Loin. | 5. | Chuck. |
| 1, 2, 3. | Long saddle. | 3. | Short rack. | 4, 5. | Stew. |
| 2, 3, 4, 5. | Body. | 2, 3. | Back. | | |

REPORT ON CAUSE OF HAM SOURING

Results of Government Experiments Given in Detail

By C. N. McBryde, M. D., Senior Bacteriologist, U. S. Department of Agriculture.
(Continued from last week.)

[EDITOR'S NOTE.—In the issue of March 25 The National Provisioner reported the results of the long-awaited government investigation of the important question of "sour meats." The conclusions arrived at in this investigation were given in full, together with the suggestions for prevention of ham "souring." This is a matter of such importance to the trade that The National Provisioner now presents in full the report of the tests made and the conclusions reached.]

Previous Experiments to Discover Cause.

A review of the literature reveals but one article bearing directly on the subject of the cause of ham souring.

In June, 1908, Klein published in the London Lancet an article on "miscured" hams. He describes a miscured ham as one which has a distinctly putrid smell, and the tainted areas he describes as varying in color from a dirty gray to a dirty green, the muscular tissues in the strongly tainted areas being swollen and soft, or jelly-like.

From such hams he isolated a large non-motile, nonspore-bearing, anaerobic bacillus which he calls *bacillus foedans*. He cultivated the organism on different media and obtained from the cultures a putrid odor resembling that of the ham from which the culture was obtained, but did not attempt to produce tainting by injecting sound hams with the bacillus.

While there can be little doubt that Klein's bacillus was the cause of the tainting in those hams which he examined, the proof would certainly have been stronger had he injected sound hams with cultures and thus proven that he could reproduce tainting experimentally by means of his bacillus.

Klein examined only dry-cured hams, and does not state the temperature at which they were cured. He fails to offer an explanation as to how the bacillus gained entrance into the hams.

The Present Experiments.

After considerable experimentation as to a suitable culture medium for the bacteriological study of sour hams, a modification of the "egg-meat mixture" used by Rettger in his studies on putrefaction was found to be the most satisfactory. This medium, which consists of chopped meat and egg albumen, furnishes an excellent medium for the growth of putrefactive organisms which rapidly break down the proteids of the meat, giving rise to the characteristic odors of putrid decomposition. Rettger used chopped beef and egg albumen, but for the present work chopped pork was substituted for the beef, as affording a more suitable medium for the growth of organisms accustomed to growth in pork hams. The modified medium is prepared as follows:

A. One-half pound of lean pork, freed from excess of fat and sinew, is finely chopped in a meat chopper, 250 cubic centimeters of water is then added, the meat acids are neutralized with sodium carbonate, and the mixture is heated in an Arnold sterilizer for 30 minutes, with occasional stirring. It is then set away in a cold place for several hours. A small amount of fat collects at the top in the form of a fatty scum, as it is impossible to remove all of the fat from the meat before it is chopped. The fatty scum, which hardens upon standing in the cold, is now removed.

B. The whites of three eggs are mixed with 250 cubic centimeters of water. The mixture is rendered neutral to phenolphtha-

lein by means of dilute hydrochloric acid and heated for 30 minutes in the Arnold sterilizer, with occasional stirring.

A and B are now mixed and 2.5 grams (0.5 per cent.) of powdered calcium carbonate added. The mixture is next run into large sterile test tubes, or sterile flasks, and sterilized in an Arnold sterilizer on three successive days.

In addition to the egg-pork mixture described above, culture tubes of agar and bouillon prepared from pork instead of beef, with the addition of 1 per cent. of glucose, were also used; but the best results were obtained with the egg-pork medium, as with this medium the early development of sour or putrefactive odors furnished a valuable indication as to the presence of organisms capable of producing sour or putrefactive changes in meat.

Method of Procedure in Examining Hams.

The hams were sectioned through the body, the femur, or "middle bone," as it is known in packinghouse parlance, being cut at a point about 1½ or 2 inches below its head. A cross section of a ham thus cut is shown

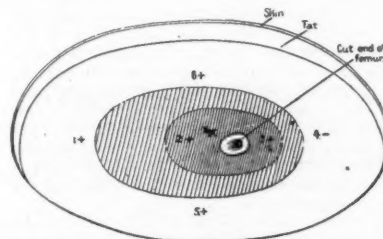


FIG. 1.—CROSS SECTION THROUGH BODY OF HAM, WITH SOUR AREAS INDICATED BY SHADING AND DOTTED LINES.

in Fig. 1. After sectioning, the hams were subjected to a microscopical, bacteriological and chemical examination as follows:

Microscopical examination.—Bits of muscular tissue, taken from various points, were teased out in salt solution and the condition of the muscle fibers noted. Smear preparations were also made from bits of muscular tissue and from the bone marrow, and these were stained and subjected to microscopical examination. Portions of the meat were also hardened and cut into microscopic sections, which were stained and mounted for histological and bacteriological study.

Bacteriological examination.—In the bacteriological examination of sour hams, especial attention was directed to the detection of anaerobic species, as it seemed reasonable to suppose that if the changes taking place in sour hams were due to bacteria these bacteria would in all likelihood be anaerobes (i. e., organisms which develop in the absence of oxygen). This assumption was based upon the fact that, as a rule, souring begins in the interior of the ham next to the bone, and, furthermore, the hams are cured in large vats where they are completely submerged in the pickling fluids, so that any bacteria which develop within the bodies of the hams while they are in cure are probably restricted to practically anaerobic conditions.

Cultures were made from the interiors of the hams at various points by first searing the cut surface thoroughly with a heavy metal spatula and then cutting out, by means of sterile scissors and forceps, plugs of meat about 1 cm. square. The plugs of

meat were then dropped into tubes containing the egg-pork medium and pushed down to the bottom of the tubes, where they were held in place by the chopped meat above; in this way conditions favorable for the development of anaerobic organisms were obtained.

In inoculating the pork-agar tubes, the medium was first boiled to expel any inclosed air and cooled to 43 to 45 degs. Cent.; the plugs of meat were then dropped into the tubes and the agar rapidly solidified by plunging the tubes in cold water; in this way the bits of meat were inclosed in the agar at the bottom of the tubes, affording suitable conditions for anaerobic growth. Aerobic and anaerobic plates were also made from the meat, and in most cases bouillon tubes were also inoculated. Cultures were always taken from the bone marrow as well as from the meat. Novy jars were also used for obtaining anaerobic conditions in growing the cultures.

Chemical examination.—In order to determine whether the souring was connected with or dependent upon a lack of penetration of the pickling fluids to the interior of the meat, the hams were further subjected to a chemical examination and the content of the meat in sodium chlorid and potassium nitrate determined at varying depths.

Results of Examination of Sour and Sound Hams.

The sour hams examined were obtained from four different packing establishments. All of the hams studied were "sweet-pickle hams" which had not been smoked. The sour hams selected for examination were good typical body sours, in which the sour odor was well developed, but not of the very pronounced or putrefactive type.

The sour odor in every case was found to be more pronounced next to the bone, being usually rather more pronounced just behind the bone—that is, on the fat side of the bone. The sour odor in each instance was confined to an area of meat immediately surrounding the femur and extending out through the body of the ham for a variable distance, as shown by the dotted lines in Fig. 1, but in no case did the sour odor extend all the way to the margin of the meat, nor did it, as a rule, extend below the tibio-femoral articulation, the shank proper and the bone marrow of the shank (i. e., of the tibia) being usually sweet. The butt portion of the hams—that portion above and behind the hitch bone (symphysis pubis)—was also sweet.

Immediately after sectioning, the sour areas, as a rule, could be readily distinguished by a difference in color. In the freshly cut hams the muscular tissue near the bone, where the sour odor was more pronounced, exhibited a slight but distinct grayish hue, at times having a slight greenish tinge; in other words, the muscular tissue in the sour areas lacked the normal bright red color of the sound meat and was distinctly lighter in color than the surrounding tissues.

Upon exposure to air, however, the lighter, grayish, sour areas tend to assume a reddish hue and become much less pronounced than in the freshly cut ham. After the cut surface of the ham has been exposed to the air for some time it may be difficult to distinguish the sour areas by any difference in color.

In the sour areas near the bone the muscular tissue was distinctly softer—that is, it broke and cut more readily than the surrounding tissues. This was usually quite noticeable in cutting out plugs of the meat

for making cultures. In a ham which shows pronounced souring the muscular tissues in the worst affected areas may become quite soft and even slightly gelatinous.

The sour areas, when tested with litmus paper, frequently showed a slight but distinct alkaline reaction. When aqueous extracts of the sour meat, however, were titrated with phenolphthalein they were found to be acid.

(To be continued.)

RUSSIAN MEAT PRESERVING METHOD.

A new method of preserving meat, for use presumably where refrigeration is not handy, is that reported by Major S. L. H. Slocum, United States military attaché at St. Petersburg. It consists in forming a coating on the outer surface of the meat by the use of an acetic acid bath which will keep the meat from spoiling. In describing it Major Slocum says:

The process is the invention of Dr. Michael Vlasovich, military surgeon of the Russian Army, who states that the cost of treating each carcass is about 2½ cents. I have eaten soups made from this preserved meat and also fried and boiled meat after preservation of six weeks. The solution used in the process slightly discolors the carcass, but so far as I was able to judge did not affect the taste in any way. It was as sweet and normal as freshly slaughtered meat. The meat is sold in the open market at St. Petersburg for 9 cents a pound, while ordinary meat costs 11 to 12 cents.

The process consists in the formation upon the surface of the piece of meat or of the carcass of a thin, elastic, dry crust, with a strongly acid reaction, of the substance of the same organic products as are to be preserved. To carry out the process, a whole carcass, without viscera and head and with or without skin, is dipped for a few seconds in a tank of sufficient size, not under 3 arshines long, 1½ arshines wide and 1¼ arshines deep (arshine = 28 inches), filled with a 15-20 per cent. solution of acetic acid, and is then hung up in the open air to be dried.

After the carcass has been treated in such manner and has hung for two or three hours in the open air, it is once more dipped (if it is without skin) in a tank filled with a solution of gelatin saturated with 15 per cent. of kitchen salt; if the carcass is covered with skin, then only the bare parts are wet with this solution. The proportion of dry gelatin for the preparation of the solution mentioned is 10 zolotniks (24 drams) per liter (0.265 gallon) of warm water. This salted solution of gelatin must be prepared beforehand, say, three or four hours before the operation, in order to allow it to become thick, or sirup-like. This process is to be carried out especially in the hot season, and is not required in the autumn and winter.

A carcass treated in this manner exhales for three or four hours a strong odor of acetic acid, owing to which not a single fly can sit on it, but to prevent the flies alighting later and depositing their pupæ a sack or cover of thick jute generally used for ordinary bags is put over the carcass two or three hours after the treatment described. These covers or bags are generally 5 arshines long and 2½ arshines wide, and are suitable for carcasses weighing not over 20 poods (720 pounds). Larger carcasses will require larger covers.

Before thus covering the carcass it is necessary to scorch the spinal marrow with red-hot iron in the cervical part of the vertebral column, in the place where the animal's head is separated from the neck. Further, the scorched place is coated with a 15 per cent. solution of kitchen salt dissolved in gelatin, and is stuffed with pure sterilized salt. In order that the salt may not be strewn out of the vertebral column, its exterior aperture is

TRADE GLEANINGS

A fertilizer plant is to be erected at Rockingham, N. C., by M. L. Henson.

The Booster Soap Company, McKinney, Tex., will establish a soap factory.

The slaughterhouse of J. C. Rooney at Stites, Idaho, has been damaged by fire.

The Kennewick Packing Company, Kennewick, Wash., will erect a \$20,000 packing plant.

Bowen, Vaden & Utz, Richmond, Va., have incorporated with a capital stock of \$50,000 to establish a tanyard.

The Port Huron Packing Company, Port Huron, Mich., has been incorporated with a capital stock of \$75,000.

The Robert Scholze Tannery Company, Chattanooga, Tenn., will erect an addition to its plant, 150 x 50 feet.

The branch cooler of S. & S. Company at 601 West 34th street, New York City, N. Y., has been damaged by fire.

F. D. Hoskins, of Conyers, Ga., is contemplating the establishment of a cottonseed oil plant at Thomasville, Ga.

The Buckeye Cotton Oil Company has awarded contract for the erection of its cotton oil mill at Memphis, Tenn.

The plant of the Manhattan Soap Company at 542 West 36th street, New York City, N. Y., has been damaged by fire.

J. B. and R. A. Little and others have incorporated the Newton Oil and Fertilizer Company, of Newton, N. C., with a capital stock of \$50,000.

The Union Fertilizer Company, Cullman, Ala., has been organized with G. W. Burkick as president; F. J. Buckman, vice-president, and W. D. Rhea, treasurer.

A. A. Stettelman, of Oklahoma, has arranged with the Terminal Stock Yards Company at Houston, Tex., to erect a fertilizer and rendering plant at that place.

August Leur, of the Leur Packing Company, has purchased the plant of the Illinois Packing Company, Alton, Ill., for \$41,000, this including all of the real estate and the equipment.

stopped up with pure hygroscopic wadding soaked in the solution of gelatin. Moreover, the large sanguiferous vessels are stopped up with wadding soaked in 80 per cent. solution of acetic acid in order to prevent the loss of blood.

In the hot summer season after slaughtering, as well as after the immersion in the tank, the carcass ought to be cooled in a cold place (ice cellar or refrigerator) to prevent the so-called "sunburning"; in the cold season this is not required, but, after it is covered with a bag, it must remain in the open air one or two days until a dry, elastic crust is formed on the bare parts. After this is done the carcass is ready for shipment by rail or steamer.

A carcass thus prepared will not corrupt. In case of dampness, or if the carcasses are stored one on the other or in a closed place, mustiness may appear on their inside surface after more or less time; but this can easily be removed by wiping it over with a clean rag or brush soaked in hot water. The hotter the water the better, and in any case it must not be under 60 degs. R.

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ANOTHER SWIFT OFFICIAL PASSES.

Death made a second vacancy within a week in the ranks of high officials of Swift & Company last Saturday when Arthur F. Evans, attorney for Swift & Company, died of pneumonia. His death occurred less than a week after that of Secretary D. E. Hartwell, and took place at Washington, D. C., where he had gone to see his brother, Linden Evans, sworn in as a member of Congress.

"Judge" Evans, as he was widely and popularly known, was one of the brightest legal minds in the packing industry, and his ability and industry had made him invaluable to the Swift interests on more than one occasion. He was born at La Salle, Ill., August 24, 1869. He achieved a reputation in the legal profession within a very short time after his entry into it, and had for many years been an advisor of Swift & Company. He had devoted himself almost entirely to the company's legal matters ever since 1904.

He married Miss Elizabeth Buford, of Nashville, Tenn., about four years ago. The funeral services were held in Washington and the body was taken to Nashville, Tenn., for interment.

AUSTRALIAN MEAT REGULATION.

The comptroller general of customs of the Commonwealth of Australia has just issued instructions to the effect that, in view of advices made to and received from the British authorities, the canning and corning of briskets, not affected by worm nodules, for export, may be permitted. The comptroller general directs that after removal of the brisket it is to be carefully sliced into thin layers and examined by the inspector, and that any brisket (from a carcass otherwise free from disease) may, if found free from worm nodules, be canned or corned for export. No briskets found to be affected with worm nodules are to be used for canning or corning for export.

This instruction is a result of representations made by Australian meat exporters that the prohibition against the export of briskets was a serious obstacle in the way of the advancement of their industry and shut them out altogether from certain markets, particularly in Great Britain.

AUSTRALIAN MEATS IN CANADA.

Consul Henry S. Culver reports that experimental shipments of frozen rabbits and lamb have recently been received at St. John, New Brunswick, from Australia. Cargoes of butter also reach Canada from time to time from ports in Australia. If the venture proves successful, it is understood that direct cargoes of these commodities will be brought to St. John.

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DEPENDS ON THE SOURCE

Every once in a while British medical inspectors become very apprehensive of danger to the health of British subjects who are so unfortunate as to be compelled to buy and eat American meat products. Their apprehensions are only exceeded in intensity by those of members of Parliament who periodically have hysterics over danger to the health of the men of the British army or navy who have to subsist on American canned meats. It would appear that anything in the meat line coming from American packinghouses is open to the gravest suspicion. American government meat inspection,

the finest in the world, affords no guarantee to these timorous gentlemen.

But how different when the meat is of British origin! We hear of no uproar in Parliament over the danger to health through consumption of home-grown meat from those districts in England now overrun with the dreaded foot and mouth disease. That is a most unfortunate matter, to be discussed sotto voce. So it is.

Also comes a report from Australia that inspection officials there, with the consent of the British authorities, have removed the ban on the exportation of beef affected with the recently discovered worm disease. These worm nodules appearing in Australian beef are something that have puzzled scientists. It has seemed that it is a local affection, however, and that portions of the carcass not showing the nodules are fit for food. So their exportation to British markets is permitted, which is right and proper. Anything else would be unfair to Australian packers. But we do not hear of anybody in Great Britain "throwing a fit" over imagined dangers to British consumers from eating this beef, as would undoubtedly have been the case had it been American!

CARBON TETRACHLORIDE

Off and on for a number of years those in the packing and allied fields have heard of a possible improvement in the use of carbon tetrachloride in degreasing and other operations. Present methods of degreasing tankage and of extracting cottonseed oil have not been entirely satisfactory for various reasons, chiefly economic, and something better has been looked for.

A way out through the use of carbon tetrachloride was suggested, but did not seem to be made available. This chemical has been discussed at considerable length in the packing and allied trades as a very desirable degreasing agent, but usually the conclusion has been that its use was impractical because of the expense. And yet it was realized that if it could be utilized much better results could be obtained.

Now it is stated that improved methods in the manufacture of carbon tetrachloride have made it relatively inexpensive. The chlorine and the carbon disulphide are now made at less cost than formerly, and it is believed that the carbon tetrachloride will now be within reach commercially of those in the packing and other industries who have long desired to try it as a degreasing agent and as an agent for extracting cottonseed oil.

It is also said that this chemical will prove of value as a fire fighter, a point of particular interest to packers and oil mill men, because of the great danger from fire constantly hanging over their plants. Carbon tetrachloride

is a clear, colorless, volatile liquid, with an agreeable aromatic odor, and the fact that it is non-inflammable and non-explosive, combined with the effectiveness of its vapors in extinguishing fires, recommend it doubly to those in the packing and allied trades. They will look into the question of its use with added interest, now that it is claimed it is within reach.

KEEP MARKETS UP TO DATE

Modern meat market equipment is not confined to Eastern butcher shops by any means. The National Provisioner has described and illustrated up-to-date markets on the Pacific Coast as well as on the Atlantic Coast. They also have them in that section of the West once called the "wild and woolly." The National Provisioner this week received a photograph of the retail market of B. J. Shalicky at Okmulgee, Okla. This section used to be a part of the Indian Territory, but the picture shows a meat market of which any New York City butcher would be proud, with its tiled floors, marble counters and plate glass show-cases, its computing scales, cash registers, meat cutters and slicers, and its up-to-the-minute refrigerating apparatus in place of the old-fashioned ice bunker. Its proprietor and benchmen are in spotless white uniform, and its display of stock shows that Okmulgeans need not want for anything in the line of meat delicacies. It is a lesson and a warning to retailers of the effete East, or anywhere else, who may be inclined to fall behind in the up-keep of their shops.

A MORAL CENSORSHIP

A recent ruling of the Federal Bureau of Animal Industry, which bureau controls the meat inspection service, notifies federal inspectors to prohibit the alleged practice of transferring the caul of a fat sheep or lamb to a carcass of a poorer grade. It is claimed that this is done in some cases, and the government aims to prevent it by refusing to pass such a carcass as "inspected and passed." Such a practice is undoubtedly to be frowned upon, but just how it affects the wholesomeness of the meat or the sanitary condition of its surroundings is not explained.

This is not the first excursion of the government meat inspection service into the domain of pure morals. But then the whole proceeding in connection with federal meat inspection, from the very enactment of the law itself, is claimed in some quarters to have been extra-legal. The trade will accept this latest enlargement of the moral censorship as heartily as it has all other features of government supervision of the industry.

PRACTICAL POINTS FOR THE TRADE

[EDITOR'S NOTE.—Nothing but actual, bona fide inquiries are answered on this page of "Practical Points for the Trade." The National Provisioner uses no "made-up" queries, with answers taken out of old, out-of-date books. The effort is made to take up and investigate each question as it comes in, and to answer it as thoroughly as time and space will permit, with a view to the special need of that particular inquirer. It must be remembered that the answering of these questions takes time, and that the space is necessarily limited, and inquirers must not grow impatient if the publication of answers is delayed somewhat. It should also be remembered that packing-house practice is constantly changing and improving, and that experts seldom agree, so that there is always room for honest difference of opinion. Readers are invited to criticize what appears here, as well as to ask questions.]

CONCERNING SALTING OF HIDES.

The following communication has been received in connection with the discussion on hide salting and salt rust:

New York, March 13, 1911.

Editor The National Provisioner:

I was interested in reading in your March 11 issue an article with the caption "Method of Salting Hides," in answer to an outside packer who requested you to inform him of a method of salting hides.

It has been the custom of packers for ages to use a large amount of salt to preserve the hide. When too much salt or a poor quality of salt is used, it is liable to cause salt rust, which materially damages the hide. It has been recently learned from experiments that 5 per cent. of borax mixed with 75 per cent. of salt will prevent salt rust, providing a good quality of salt is used. The borax mixed with the salt will, to a great extent, prevent a shrinkage in green hides. Hides thus preserved would undoubtedly make better leather than when all salt is used.

Yours truly,

H. L. HARRIS.

NEW ENGLAND HAM WITH CEREAL.

A sausage maker writes as follows:

Editor The National Provisioner:

Can you give me a good working recipe for New England ham with a cereal filler?

A very acceptable "New England Style Ham, with Cereal" (to use the label required by law), may be made as follows: Of lean pork cuttings use, say, 450 pounds; of cereal, 20 to 25 pounds. Chop and work up to the proper consistency. This amount of material will necessitate using about 20 beef bungs, or in the neighborhood of 60 pieces, cut, and one ball of twine. Figure labor at around 50c. per cwt. of raw material.

Smoke for about 2½ hours in a temperature commencing at 160 degs. Fahr. and finish at 165 degs. Fahr. Put in water at 200 degs. Fahr. and reduce hourly for 3 hours, finishing at 160 degs. Fahr.

Taken from the water and weighed 12 hours afterwards there should not be a shrinkage to exceed 5 per cent. from the finished green weight. Use trimmings out of dry cure or "curine." No spices are necessary.

This style of ham or sausage, or whatever it may be termed, is very palatable, and properly handled from start to finish can be made extremely popular in any section of the country.

MANUFACTURE OF COMPOUND LARD.

(Continued from last week.)

The bleached cottonseed oil is generally kept in quantity ready for mixing into lard compound. When both stearine and oil are bleached and ready for mixing, as per formula No. 1 (described in a previous issue), and the stearine has hardened, the latter is melted only enough to make it mix with the oil into a uniform mixture. The mixed oil and stearine are now either run over the roll or into an agitator. This agitator, sometimes called the mixer, may be of any desired kind. But where large quantities are handled there is always cold water or brine circulating around it, in order to produce a quicker chilling. In the agitator are revolving arms, which keep the stock constantly uniform.

When the compound is as stiff as possible, that is, so it will barely run out of the draw-off cocks, it is run into the required packages, keeping the revolving arms moving all the time until the stock has been drawn. The "roll" is a hollow cylinder of iron or steel, connected with a refrigerating system so as to keep it constantly cold. Over this revolving cylinder the warm, not hot, mixture is allowed to flow slowly. A scraper, attached to the roll, removes the chilled compound. The chilled and almost solid compound drops into an attached trough and is thence pumped to the place for filling into packages.

In some places two rolls are used, one placed above the other. The top one is filled with ice-cold water and the lower one with refrigerated brine. With the two rolls the mixture can be run over them much hotter than when only one roll is employed. The water and brine in the rolls are kept constantly circulating. Any arrangement for

distributing the mixture evenly over the roll may be used.

In hot weather the amount of stearine is increased over that used in cold weather. Climatic conditions regulate this.

(To be continued.)

RUSSIAN MEAT-PRESERVING METHOD.

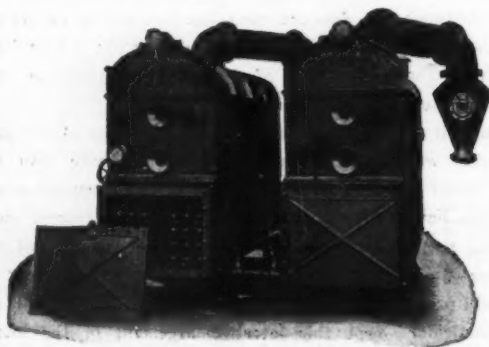
(Continued from page 18.)

Meat treated in this manner and stored for 14 or 16 days in summer does not lose its qualities; on the contrary, they improve, the soup becoming stronger and the meat softer. After having been stored for 9 or 10 days in summer, meat treated in the manner described acquires, if roasted, the taste of wild goat, but if it is stored beyond that term, at the end of three weeks the quantity of meat-milky acid inherent to fresh meat increases to such a degree that it becomes perceptible in the taste of the soup as well as in roasted beef.

For obtaining this acidity in spring and autumn, more or less longer time is required; the colder it is the more time required for this acidity to appear. Therefore, if there is need of preserving meat for several months, in addition to the foregoing described process, it is necessary, immediately after slaughtering the animal, to wash the sanguiferous vascular system with sterilized 10 per cent. solution of kitchen salt, in the same manner as it is done in curing meat according to Morgan's method. In the latter case the meat acquires a somewhat salty taste, but only to such a degree that it becomes needless to salt it when boiling or eating. The broth of such meat is quite normal, and if roasted it is even better than unsalted meat; that is, meat not intended to be preserved for a long time.

In regard to whether it is better to prepare the carcasses in skin or without skin, the former method has the following advantages: First, only an insignificant drying out results, not over three-fourths of a pound per poond of 36 pounds; second, after the skin is taken off the exterior meat remains unchanged. Therefore, for retail sale to the public the carcasses with skins are to be preferred; but for the war and navy departments carcasses without skins are to be preferred, because, owing to considerable evaporation of water from their surface, they lose a considerable percentage of their original weight without losing any of their nutritive substances, which circumstance greatly increases the transportability of such meat as compared with meat of freshly slaughtered animals.

Carcasses treated without skin take a grayish color on exterior parts covered with fat, and a dark color wherever they are not covered with fat. In the cut the meat is of normal color, and has a normal taste whether it is boiled or roasted.



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FOR PURCHASING DEPARTMENTS

ACID PROOF ABATTOIR COATINGS.

In renovating and remodeling, and also in new construction, many slaughterers and packers have sought for a substitute for the more expensive tile and enamel wall coverings which would insure perfect sanitary conditions and yet resist the attacks of steam, hot water, acids, etc., in killing rooms and also temperature and other changes in refrigerating rooms. Mention has already been made on this page of the introduction by the Glidden Varnish Company of Cleveland, Ohio, of its white cement enamel and its acid-proof coatings, and of the success which has met their use in the packing and cold storage fields.

In response to further requests for information the Glidden Company furnishes the following information concerning these materials and the method of their application. They say:

White cement enamel is especially intended for use upon cement and brick surfaces, with the view of producing a durable and impervious white coating in imitation of tile. It is especially adapted for the walls of refrigerating rooms and for similar purposes about packinghouses along sanitary lines. It can be washed with hose without detriment and produces very satisfactory results. The specification for using the material is as follows:

Have the wall surfaces thoroughly dry and clean, apply two coats of Glidden's liquid cement as priming or building up coats, allowing plenty of time for thorough drying between coats. Follow with a coat of Glidden's white cement enamel.

The materials must be thoroughly stirred before applying and occasionally while being applied in order to develop uniform covering properties. This specification produces a very excellent result, one that is sanitary and will not discolor and intensifies the radiation of light to excellent advantage.

Glidden's acid proof coating is especially intended as a protective and decorative medium for all iron and steel construction about packinghouses, including piping and equipment of all kinds.

The acid proof coating is made in black and special red, either of which is particularly adapted to steel overhead trolley tracks and similar equipment.

In using the acid proof coatings, which are extremely sanitary and durable, the following specification should be employed: Have the metallic surfaces to which this material is to be applied thoroughly clean and dry and free from grease and foreign matter. The surface should be thoroughly washed with borax solution or other similar mediums to remove the grease from the surface and prepare same for the acid proof coating.

Two coats of acid proof coating should be used, allowing plenty of time between coats for thorough drying. The acid proof coating can be washed and thoroughly cleansed without detriment. This material should be thoroughly stirred before applying and occasionally while being applied, in order to obtain uniform covering properties.

These two materials are especially intended for packinghouse maintenance along protective, decorative and similar lines. The Glidden Company will be pleased to submit samples and prices to anyone who may be interested.

WILLIAMS CRUSHER PATENT UPHELD.

The Williams Patent Crusher and Pulverizer Company of St. Louis and Chicago announces its victory in a patent litigation in the federal courts in which it obtained a decree against a company which was making

machinery infringing on the patents of the Williams Company, which does such a large business with packers and others in the packinghouse field in the making of machinery for bone crushing, tankage operations, etc. In its notice to the public concerning its intention to protect its patent the Williams Company says:

"Several years ago one of our patents involving the hinged hammer principle characteristic of the Williams mill was infringed by the St. Louis Pulverizer Company, and the Circuit Court of the United States at St. Louis entered a decree which carried with it an injunction, an accounting and costs. The opinion of the court in this case is published in Volume 104 of the Federal Reporter, page 795. Said St. Louis Pulverizer Co. went out of business.

"We have just received a copy of the decision in a suit recently brought against the Pennsylvania Crusher Company, for infringement of claims in another one of our patents. The United States Circuit Court of Appeals for the Third Circuit orders that a decree be entered in our favor, which decree will carry with it a perpetual injunction, an accounting for damages and profits and costs.

"We own over seventy-five patents pertaining to crushing and pulverizing machinery and related devices, and have a large number of applications pending in the Patent Office involving our recent improvements. It is not only our intention to keep ahead of the procession, but after we have secured protection for our various inventions which have placed our machines in a class by themselves, it is also our intention to enforce our rights as secured to us by our letters patent. Manufacturers and users are therefore notified that we shall institute proceedings against infringers of our patent rights. When you buy from us you not only get the best machine on the market, but we guarantee you against suits for infringement.

"Should anyone attempt to copy our hinged hammer principle, the buyers of said machines are purchasing an imitation and not getting the original, and said machines offered for less, the buyer cannot possibly get the worth of his money for the following reason: That it is impossible for anyone to build a hinged hammer crusher, pulverizer, granulator or shredder with adjustable breaker plate, hammer, etc., without infringing some one of our patents on adjustments, and any grinding machine without having means for taking up the wear is not what the buyer wants."

"BOSS" HOG SCRAPER ENDORSED.

In its last issue The National Provisioner referred to the installation of a lot of new machinery and equipment in the plant of the Fred Eckart Packing Company, Ft. Wayne, Ind. The best recommendation a manufacturer can get is from a satisfied customer. The Eckart Packing Company wrote the Cincinnati Butchers' Supply Company on March 31 as follows: "We herewith enclose our check covering the last payment on our new improved 'Boss' hog scraper, which you installed for us during the second week in this month. We beg to say that we are so much better satisfied with this machine than the old one, and it is giving such complete satisfaction that although the time limit for trial has not yet expired, we take pleasure in making to you the final payment. We will be very glad to have you refer any prospective buyers to us, and are sure that we can fully recommend your machine in every

particular as being the best that we know of on the market. Yours very truly,

The Fred Eckart Packing Co.,
Henry Eckart, Sec'y & Treas.

P. S.—We forgot to mention that we are saved the labor of one man by the direct hooking-on device.

BRECHT REFRIGERATING MACHINERY.

The Brecht Company has just closed the contracts for refrigerating plants to be erected in the Sunset Inn, a pleasure resort near St. Louis, on the U. S. Grant farm, which institution will be controlled by the Anheuser-Busch Brewing Association and Cicardi's fashionable Cafe St. Louis. Demonstrations being made by the Brecht Company are said to be convincing buyers that their improved enclosed circulation brine system is superior. The recent installation of an eight-ton plant in the main store of the H. G. Hill Grocery & Baking Company, St. Louis, has been an advertisement for the merits of the system. The Brecht Company reports a rushing business in its refrigerating machinery department.

Some of the best men in the business have obtained their present positions through a little "Wanted" advertisement on page 48 of The National Provisioner.

Great Chance for a Pork Packer!

We want someone with sufficient capital and experience in the business to establish a packing plant and ice plant in connection with it. This town is on the Suwannee River in Suwannee County, Florida, and is connected by bridge with Lafayette County. These two counties raise large quantities of hogs that live on nuts and roots, and are fattened on peanuts.

Meat is of Fine Flavor

and 1,000,000 pounds can be obtained the first year. With plant here more would be raised. Lafayette County ranges support about 15,000 cattle.

Liberal Inducements

will be offered by town and people here, as we want more substantial industries. Write for further particulars to

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ICE AND REFRIGERATION

NEPONSET INSULATING PAPER
is being used in all the Panama Cold Storage Plants—the Government plants at Cuba, the Philippines, army posts, etc.

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Sample upon request
F. W. BIRD & SON
Established 1795
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NEW CORPORATIONS.

Louisville, Ky.—H. Klotz, F. Klotz and F. C. Klotz have incorporated the Velvet Tip Ice Cream Company.

East Vandergrift, Pa.—The Vandergrift Ice Company has been incorporated with a capital stock of \$30,000 by G. W. Braden, A. Gardner and others.

Parkersburg, W. Va.—W. F. Thayer, R. Wilson, E. A. Vaughan and others have incorporated the A. J. B. Ice and Storage Company with a capital stock of \$50,000.

Newark, N. J.—The Lackawanna Ice Company has been incorporated with a capital stock of \$25,000 by R. W. Drake, W. E. Furton, F. A. Nott, Jr.

ICE NOTES.

Jacksboro, Tex.—Hensley Brothers will erect a 21-ton ice plant.

Rockwell City, Ia.—Clark Brothers are installing an ice plant here.

Harlingen, Tex.—W. Hoffman will establish an ice cream plant here.

Wausau, Wis.—The Kiefer Cold Storage Company's plant has been damaged by fire.

Altavista, Va.—The establishment of an ice plant is contemplated by J. T. Jennings. Melrose, Mass.—Seven ice houses belonging to Orietta Towner have been destroyed by fire.

Ocala, Fla.—George Mackay is preparing plans for an ice and cold storage plant to cost \$12,000.

Toppenish, Wash.—A. Beilstein is interested in the establishment of an ice and cold storage plant here.

San Antonio, Tex.—The plant of the Merchants' Ice and Cold Storage Company will be enlarged and improved.

New Smyrna, Fla.—A 5-ton ice plant will be established here by the Consumers' Ice, Light and Power Company.

New Orleans, La.—The capital stock of

the Union Brewery Company will be increased from \$150,000 to \$200,000.

Racine, Wis.—Peter B. Nelson is at the head of a new combine, the United Refrigerator Company, which, with a capital stock of \$750,000 took over and absorbed the Racine Refrigerator Company of Kenosha, and will continue the manufacturing plant in that city.

MODEL ABATTOIR IN GERMAN CHINA.

Consul J. C. McNally, located at Tsingtau, China, declares it his opinion that it is doubtful if in any city in the world the slaughtering of cattle for consumption is conducted under more sanitary and painstaking auspices than in Tsingtau. "One can with perfect confidence eat the meat bought from the slaughtering plant, for every head is killed and prepared for the market under the personal supervision of a German qualified to act in that capacity," says he.

Soon after the occupation of Kiaochow by the Germans the necessity for the establishment of an abattoir along hygienic lines became apparent. The German Reichstag appropriated money to build the institution, which was done under the control and supervision of competent veterinarians, and it stands today a model of its kind in the Far East on a site far removed from the dwelling part of the city and close to the sea. The city's electric power station and the tallow and hide warehouse of an American firm are its only neighbors. The refuse is carried direct to the sea, and the odors never penetrate the city.

An "administration house" is occupied by the chief veterinarian; his assistants in bacteriological work are located in an up-to-date laboratory. The slaughterhouse itself consists of a large, clean, tiled room for killing cattle and another of the same size for slaughtering smaller animals. Adjoining there is a place for housing cattle pending an examination as to their condition, as well as space for housing and killing diseased cattle, there being a special entrance to the latter to avoid contamination. There are also coolers and a crematory for dead animals. The place is well ventilated and electrically lighted throughout.

While it is the duty of the chief veterinarian and his assistants to personally inspect all meat and to see that nothing issues from the plant without the government seal thereon that is the guaranty of its purity, they also endeavor by crossbreeding with prize German stock to increase the milk production of the Shantung cattle. Bulls and cows of

the Friesian breed are imported, and it is confidently expected that after the third generation the Shantung cows, now giving but 3 or 4 quarts of milk, will yield at least 15 quarts. The same experiments are being made with hogs, goats, pigs and sheep, and with the German crossbreed a vast improvement is now noticeable. Only white pigs are being slaughtered for foreign consumption.

The chemical laboratory is equipped with all modern appliances for the complete testing of meats and milk and for the manufacture of certain serums, and cultures of bacteria of the various animal diseases are kept, with the usual number of guinea pigs, chickens, pigeons, white mice, etc., for experimental purposes. A rinderpest serum manufactured in this laboratory has been proved very effective. An army veterinarian has been detailed to this laboratory by the Government for research work.

The average monthly slaughter for local consumption amounts to 410 head of cattle, 715 hogs, 180 sheep, and 200 calves. While the price of meat varies with the nationality of the dealer, it is precisely the same meat and must bear the government stamps. The following statement illustrates this variation, the prices per pound being given in cents. American currency:

	Chinese.	German.
Beef	4-7	5-9
Fillet	14	22
Pork	8	15
Mutton	10	11
Lamb	12	13

Australian hams control the local market on account of superior curing.

CLASSES AND GRADES OF MEAT.

(Continued from page 16.)

white soft cartilage in young, well-fed sheep and gradually changing to bone according to the age and development of the animal.

The high value of the short rack compared with other parts of the carcass is due to the demand for rib chops, which exceeds that for any other cut of mutton. Short racks are largely used by hotels, restaurants, dining cars, etc., for "French" chops, which consist of a rib chop with the end of the rib trimmed clean of flesh and fat, leaving only the "eye of mutton" with its covering and bone.

A mutton stew (chuck, wing, slug or rattle) is the shoulder, breast and shank in one piece, including nearly one-third of the carcass weight and two-fifths of the rack. The more important factors in determining their grade are thickness, grain and color of flesh and quality of bone indicated by the ribs, shanks and shoulder blades. This is the cheapest cut of the carcass, frequently selling at less than one-third the price of short racks and one-half that of legs of the same grade.

Fore quarters or "fores" are sometimes made from market racks by splitting them through the back-bone. They are graded in the same manner as racks.

Backs.

Backs or "long backs" consist of a loin and short rack cut in one piece. They can

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BALTIMORE, Jos. S. Wernig.
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BUFFALO, Keystone Warehouse Co., Jacob House & Son.
CHICAGO, F. C. Schapper, Wakem & McLaughlin
CINCINNATI, Pan Handle Storage Warehouse,
The Burger Bros. Co.
CLEVELAND, General Cartage & Storage Co.,
Henry Bollinger.
DETROIT, Riverside Storage & Cartage Co.,
Ltd., Newman Bros. Inc.
DALLAS, Oriental Oil Co.
FORT WORTH, Western Warehouse Co.
HOUSTON, Texas Warehouse Co.
INDIANAPOLIS, Railroad Transfer Co.
JACKSONVILLE, St. Elmo. W. Acosta.
KANSAS CITY, Crutcher Warehouse Co.
LIVERPOOL, Peter R. McGuire & Son.
LOS ANGELES, United Iron Works.
LOUISVILLE, Louisville Public Warehouse Co.

MEMPHIS, Patterson Transfer Co.
MILWAUKEE, Central Warehouse.
MEXICO, D. F., Ernst O. Heinsdorf.
NEWARK, Brewers' & Bottlers' Supply Co.
NEW ORLEANS, Iron Warehouses.
NEW YORK, Roessler & Hasselacher Chemical Co.
Shipley Construction & Supply Co.
NORFOLK, Nottingham & Wrenn Co.
OKLAHOMA CITY, O. K. Transfer & Storage Co.
PHILADELPHIA, Henry Bower Chemical Mfg. Co.
PITTSBURGH, Pennsylvania Transfer Co., Ltd.,
Mueller & Kusen.
PROVIDENCE, Rhode Island Warehouse Co.,
Edwin Knowles.
ROCHESTER, Rochester Carting Co.
ST. LOUIS, McPheeters Warehouse Co., Pillsbury
Becker Eng. & Sup. Co.
SAVANNAH, Benton Transfer Co.
SAN FRANCISCO, United Iron Works.
SPOKANE, United Iron Works.
SEATTLE, United Iron Works.
TOLEDO, Moreton Truck & Storage Co.
WASHINGTON, Littlefield, Alvord & Co.

HENRY BOWER CHEMICAL MANUFACTURING CO., 29th St. and Gray's Ferry Road, Philadelphia, Pa.

be cut entirely into loin and rib chops, hence are well adapted to the use of restaurants, dining-cars, steamboats and high-class city retail markets. They are made chiefly from good and choice sheep. When cut in this style, mutton carcasses yield about one-third each of back, legs and stew.

A mutton body consists of a market rack and loin in one piece; in other words, the carcass with legs cut off. Sheep are not extensively cut in this fashion in wholesale markets.

(To be continued.)

CANADIAN TARIFF AGREEMENT.

(Continued from page 15.)

Finance Fielding's resolution in the Canadian Parliament provides that, if reciprocity with the United States becomes an accomplished fact, the rates of the reciprocity arrangement shall at once become effective as regards those nations.

Comparatively little benefit would accrue to them, however, for the articles in the proposed arrangement are chiefly those of which the United States is the principal exporter to Canada. According to Canadian estimates, the proposed reductions in duty on imports from the United States would reach \$2,500,000, as compared with a reduction of about

\$120,000 on imports from Great Britain and the British colonies and little more than \$30,000 on imports from the most-favored-nations.

France would benefit only in the case of the articles specified in the Franco-Canadian convention. French garden seeds, for example, would be admitted free, the same as American garden seeds, while French roofing slate would not be admitted at the reduced rates granted to slate from the United States, since the former, but not the latter, is named in the French convention with Canada.

Germany can receive no benefit whatever from the arrangement. German imports are now subject to the general tariff, and for seven years up to 1910 had to pay one-third higher duties.

The development of Canada's commercial relations is traced historically, the distinct tariff tendencies receiving emphasis. The Canadian attitude toward reciprocity is reviewed and, at the end of the pamphlet, comparative tables are given, showing item for item the present rates of duty on imports into Canada from the United States, the reductions under the proposed arrangement, and the rates applying to the other countries of the world.

"Tariff Relations of Canada" is one of the

Tariff Series of the Bureau of Manufactures and is for distribution upon application.

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PROVISIONS AND LARD

WEEKLY REVIEW

All articles under this head are quoted by the barrel, except lard, which is quoted by the hundredweight in tierces, pork and beef by the barrel or tierce and hogs by the hundredweight.

**Hog Packing Heavy—Quality Excellent—
Some Speculative Recovery—Distribution
Fairly Good—Hog Movement Showing
Some Decrease.**

The developments in the future market have this week resulted in a reaction toward the low levels for the season, followed by moderate recovery. The improvement in the market was not very pronounced. Prices rallied sluggishly, and the gains were quickly lost until the middle of the week, when there seemed to be evidence of a steadier tone. This tone was brought about evidently by a lessened pressure against the hog movement, and some disposition on the part of bear interests to take a more conservative attitude.

The hog movement has been in part responsible for the rallying tendency of the market. While it is true that the hog receipts are very liberal, still the movement has not been quite so heavy as it was a short time ago, and this falling off in the movement has resulted in the development of confidence that the very heavy marketing was over, for the time being, or possibly until there was a substantial improvement in the hog market prices. The low level at which hogs are selling compared with last year is not encouraging to farming interests, and it is possible that the big decline in the price of hogs will result in a lessening in the movement, and possibly some improvement in hog prices.

The hog market is still the dominating factor in the future situation. The move-

ment since March 1 has been of such proportions that the accumulations in stocks have been of a burdensome character. The situation, in this respect, is showing a little evidence of change. Stocks are large, it is true, but if there should be any important decrease in the movement of hogs, the stocks of product are not burdensome enough but that an improvement in the market might easily take place.

The heavy weights of the hogs has resulted in a larger yield of product than last year, or for several years, for that matter, and the yields of fat have been of such a large volume that the increase in the stock of lard has been of greater proportions than the increase in the stock of meats. There has been a very heavy outward movement of lard; this increasing tendency of the export movement began in the early weeks of this year, and shipments have run from twelve to fourteen million pounds a week. Compared with last year, the gain in shipments has been particularly heavy. Since November 1 there has been an increase of 58,533,000 pounds in lard exports compared with a year ago; or about 24 per cent. On the other hand, the outward movement of meats has been comparatively light, and there has been a decrease of 7,500,000 pounds in the shipments since November 1.

The falling off in the exports of meats, while there was an increase in the exports of lard, has aroused considerable speculation as to the reason for such change. The claim has been made in export circles that the export movement of lard was due to large consignments rather than to the fact of a

large foreign demand. The supply of meats which have been available this year from other countries in western Europe has been heavy, which possibly accounts for the decrease in the movement of meats for export, compared with the very small movement a year ago.

With prices at such a low level, not only compared with last year, but other recent years, and not only on hogs but on product, there is a good deal of curiosity as to how soon this level of prices will be a factor in the raising of pigs as well as in the fattening. Until recently there has been a very low level for corn at the West, particularly on the lower qualities, which have been selling at a decided discount under the contract corn. The recent developments, however, have shown a marked falling off in the movement of corn, and a material hardening in the cash prices. As a result of this condition on the one hand, and of a weakening in hog prices on the other, there has been brought about a material lessening in the profit in feeding corn compared with the prices early in the season.

At the opening of the year the price of hogs was around \$8 to \$8.25 per hundred. The price of corn at Chicago for No. 2 was 46 to 46½ and No. 3 about 44½. At the opening of this week the average price of hogs in Chicago was \$6.25 per hundred, and the price of No. 2 corn was around 49½ to 50 cents, and No. 3, 49 to 49½ cents. These quotations show a loss in the price of the hogs of \$2 a hundred or equal to approximately 20 cents a bushel, while the price of corn has advanced from 4 to 5 cents

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a bushel, making an apparent net difference in the results obtained from feeding corn of 25c. bushel less than at the opening of the season.

The packing continues very large. For the past week the packing at Western points was 490,000 against 505,000 the preceding week and 340,000 last year. Since March 1 the packing has been 3,045,000 against 2,070,000 last year. The average weight of hogs continues good, although it does not compare as favorably with last year as it did a little earlier in the season. The average for the past week was 237 lbs., against 226 last year and 209 lbs. two years ago.

BEEF.—There is but little change in the market. Prices are about steady, excepting on extra India, which is lower on the further decline abroad. Quoted: Family, \$15 @15.50; mess, \$13.50@14; packet, \$14@14.50; extra India mess, \$22@22.50.

PORK.—Prices are irregular, and trade is dull. Buyers still hold off and take stuff very sparingly. Mess is quoted at \$19.50 @20; clear, \$17@18.50; family, \$20@21.

LARD.—The market continues weak, and while occasionally rallies are seen prices continue to drift down. Demand is very quiet at the decline. City steam, \$7.75; Western, \$8.20; Middle West, \$8@8.10; Continent, \$8.55; South American, \$9.85; Brazil, kegs, \$10.85; compound, 7@7 1/4c.

EXPORTS OF HOG PRODUCTS.

Exports of hog products from New York reported up to Wednesday, April 12, 1911:

BACON.—Antwerp, Belgium, 53,962 lbs.; Bristol, England, 30,849 lbs.; Cartagena, Colombia, 636 lbs.; Colon, Panama, 9,327 lbs.; Cienfuegos, Cuba, 7,112 lbs.; Glasgow, Scotland, 82,386 lbs.; Gibraltar, Spain, 5,213 lbs.; Genoa, Italy, 156,007 lbs.; Hamilton, W. I., 2,088 lbs.; Havre, France, 12,635 lbs.; Havana, Cuba, 45,044 lbs.; Hull, England, 93,862 lbs.; Kingston, W. I., 736 lbs.; London, England, 25,200 lbs.; Liverpool, England, 3,451,934 lbs.; Lisbon, Portugal, 15,586 lbs.; Monrovia, Africa, 1,421 lbs.; Marseilles, France, 67,685 lbs.; Manaoas, Brazil, 14,519 lbs.; Nipe, Cuba, 33,689 lbs.; Oporto, Portugal, 3,574 lbs.; Rotterdam, Holland, 95,389 lbs.; Rio Janeiro, Brazil, 1,880 lbs.; St. Thomas, W. I., 1,091 lbs.; Sundsvall, Sweden, 25,096 lbs.; Surinam, Dutch Guiana, 1,298 lbs.

HAMS.—Antwerp, Belgium, 182,450 lbs.; Aux Cayes, Hayti, 2,683 lbs.; Barbados, W. I., 3,895 lbs.; Bristol, England, 7,569 lbs.; Cienfuegos, Cuba, 4,083 lbs.; Colon, Panama, 27,645 lbs.; Ciudad Bolivar, Venezuela, 1,633 lbs.; Guayaquil, Ecuador, 590 lbs.; Guadeloupe, W. I., 5,393 lbs.; Glasgow, Scotland, 286,600 lbs.; Hamilton, W. I., 5,172 lbs.; Havana, Cuba, 25,825 lbs.; Hull, England,

169,309 lbs.; Kingston, W. I., 2,197 lbs.; La Guaira, Venezuela, 12,795 lbs.; Liverpool, England, 470,340 lbs.; London, England, 132,664 lbs.; Lisbon, Portugal, 1,303 lbs.; Manaoas, Brazil, 587 lbs.; Nipe, Cuba, 8,231 lbs.; St. Thomas, W. I., 2,582 lbs.; Southampton, England, 11,227 lbs.; Stockton, England, 2,732 lbs.; Surinam, Dutch Guiana, 9,277 lbs.; Trinidad, W. I., 6,560 lbs.; Vera Cruz, Mexico, 5,238 lbs.

LARD.—Alexandria, Egypt, 1,408 lbs.; Antwerp, Belgium, 320,138 lbs.; Aux Cayes, Haiti, 49,371 lbs.; Amsterdam, Holland, 11,748 lbs.; Bremen, Germany, 55,000 lbs.; Bordeaux, France, 10,588 lbs.; Bluefields, Nicaragua, 3,749 lbs.; Barbados, W. I., 14,903 lbs.; Baracoa, Cuba, 1,800 lbs.; Bristol, England, 85,500 lbs.; Bahia, Brazil, 4,373 lbs.; Cape Town, Africa, 45,690 lbs.; Callao, Peru, 3,750 lbs.; Colon, Panama, 39,093 lbs.; Cartagena, Colombia, 76,724 lbs.; Catania, Sicily, 20,300 lbs.; Cardiff, Wales, 63,000 lbs.; Ciudad Bolivar, Venezuela, 3,000 lbs.; Cienfuegos, Cuba, 69,775 lbs.; Demerara, British Guiana, 16,028 lbs.; Dantzig, Germany, 27,500 lbs.; Delagoa Bay, Africa, 18,110 lbs.; Glasgow, Scotland, 52,436 lbs.; Gibraltar, Spain, 2,800 lbs.; Genoa, Italy, 35,400 lbs.; Guadeloupe, W. I., 4,000 lbs.; Hamburg, Germany, 788,023 lbs.; Havana, Cuba, 122,353 lbs.; Hull, England, 13,530 lbs.; Havre, France, 514,417 lbs.; Hamilton, W. I., 1,344 lbs.; Kingston, W. I., 3,812 lbs.; La Guaira, Venezuela, 1,425 lbs.; Liverpool, England, 627,078 lbs.; London, England, 212,859 lbs.; Lisbon, Portugal, 9,618 lbs.; Messina, Sicily, 43,775 lbs.; Marseilles, France, 110,230 lbs.; Manaoas, Brazil, 6,226 lbs.; Nipe, Cuba, 94,732 lbs.

(Continued on next page.)

EXPORTS SHOWN BY STEAMERS.

Exports of commodities from New York to foreign ports for the week ending Saturday, April 8, 1911, as shown by Williams & Terhune's report, are as follows:

Steamer and Destination.	Oil		Cottonseed		Bacon		Hams		Tallow.		Beef.		Pork.		Lard.	
	Cake.	Oil	Cheese.	Hams.	Tallow.	Beef.	Pork.	Tes.	Lard.	Pkgs.	Bbls.	Tes.	Pkgs.	Tes.	Pkgs.	
1Cedric, Liverpool	1294	1441	1988	50	67	204	625	4451	
Mauretania, Liverpool	3195	857	80	347	1400	
*Minnetonka, London	250	212	75	200	2100	
*New York, Southampton	4000	672	185	550	
*Kansas City, Bristol	178	125	1000	
*Furnessia, Glasgow	375	506	85	225	150	
Toronto, Hull	550	120	540	165	98	85	3045	
President Lincoln, Hamburg	50	6	375	25	575	4659	
Nieuw Amsterdam, Rotterdam	1750	198	160	10	510	5949	
Vaderland, Antwerp	2420	5	15	60	185	310	3825	
St. Andrew, Antwerp	8804	25	
Roon, Bremen	300	750	
Chicago, Havre	10	50	290	680	
La Lorraine, Havre	418	1506	
Agnello Ciampa, Lisbon	282	4	
Venezia, Marseilles	2048	25	96	229	293	
Berlin, Mediterranean	285	285	10	895	
Duca d' Abruzzi, Mediterranean	25	319	1310	
Italia, Mediterranean	515	
Total	16866	1703	8756	5560	65	1664	516	4328	32563	
Last week	22473	6684	9315	6790	310	423	693	6698	45174	
Same time in 1910.	15214	1720	1167	3657	526	486	1733	16223	

*Cargo estimated by steamship company. 1.—Butter, 90 pkgs.

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EXPORTS OF PROVISIONS

Exports of hog products for the week ending Saturday, April 8, 1911, with comparative tables:

To—	PORK, BBLs.		From	
	Week April 8, 1911.	Week April 9, 1910.	Nov. 1, 1910.	Nov. 1, 1911.
United Kingdom	498	35	11,708	...
Continent	179	375	5,252	...
So. & Cen. Am.	210	479	8,337	...
West Indies	399	405	19,715	...
Br. No. Am. Col.	263	...	5,513	...
Other countries	6	6	166	...
Total	1,555	1,500	50,692	...
MEATS, LBS.				
United Kingdom	4,848,915	3,638,000	123,774,475	...
Continent	354,875	100,975	11,129,675	...
So. & Cen. Am.	89,200	75,225	3,156,725	...
West Indies	117,875	154,900	5,140,703	...
Br. No. Am. Col.	12,875	...	96,475	...
Other countries	7,600	10,400	170,725	...
Total	5,431,340	3,979,500	143,468,775	...
LARD, LBS.				
United Kingdom	5,640,611	2,643,473	108,788,058	...
Continent	2,963,200	859,200	99,570,423	...
So. & Cen. Am.	152,300	139,600	11,621,300	...
West Indies	488,750	755,500	20,023,792	...
Br. No. Am. Col.	22,030	2,445	251,073	...
Other countries	85,700	39,300	952,200	...
Total	9,352,591	4,269,518	241,212,846	...
RECAPITULATION OF THE WEEK'S EXPORTS.				
	Pork, bbls.	Meats, lbs.	Lard, lbs.	
New York	623	2,308,150	4,697,950	...
Boston	278	1,158,000	1,394,001	...
Philadelphia	...	85,000	836,000	...
Baltimore	24,500	...
New Orleans	430	590,000	136,000	...
Galveston	...	22,000	211,000	...
Portland, Me.	140	1,363,000	394,000	...
St. John, N. B.	72	385,000	1,480,000	...
Total week	1,555	5,431,340	9,352,591	...
Previous week	1,685	7,046,125	11,773,134	...
Two weeks ago	2,857	5,375,290	17,146,550	...
Cor. week last y'r	1,300	3,979,500	4,269,518	...

COMPARATIVE SUMMARY OF EXPORTS.

	From Nov. 1, 1910, to April 8, 1911.	Same time last year.	Changes.
Pork, lbs.	10,138,400	11,060,800	Dec. 922,400
Meats, lbs.	143,468,778	150,134,065	Dec. 6,665,287
Lard, lbs.	241,212,846	182,679,536	Inc. 58,533,010

OCEAN FREIGHTS.

	Liverpool, Per Ton.	Glasgow, Per Ton.	Hamburg, Per 100 lbs.
Beef, per tierce	15/	15/	@24c.
Oil Cake	7/6	9c.	@13c.
Bacon	15/	15/	@24c.
Lard, tierces	15/	15/	@24c.
Cheese	20/	25/	@45c.
Canned meats	15/	15/	@24c.
Butter	25/	30/	@45c.
Tallow	15/	15/	@24c.
Pork, per barrel	15/	15/	@24c.

TALLOW, STEARINE, GREASE and SOAP

WEEKLY REVIEW

TALLOW.—While the actual improvement recorded in business has not been large enough in the aggregate to warrant the opinion that conditions have turned for the better, nevertheless there has been a little encouragement derived from the slight increase noted in the volume of trade transpiring. There seemed to be a disposition on the part of consumers to show a somewhat larger inquiry, but these spasmodic buying movements are to be anticipated, as for several months the attitude of the users of tallow has been a waiting one, while the general bearishness in greases and oils naturally checks any desire to buy other than what is required for immediate needs. The undertone to prices was a shade firmer, but volume of business has not improved sufficiently to bring about any important enhancement of values.

The foreign situation has also improved slightly, but the same condition of affairs existing in domestic circles is prevalent abroad and as yet events have not proved stimulating enough to assuage the bearish proclivities of the trade in general. Bids were received from abroad for high grade tallow on the basis of recent business, but acceptances of these bids have not been large. Low grade tallows are also being sought after by foreigners, but demand does not appear to be urgent enough to warrant forwarding of bids at levels to be considered. The auction sale at London was more favorable with 726 casks offered for sale, of which 752 were absorbed. Sales yielded an average of 35s. against 34s. 9d. a week ago. The Liverpool and Australian markets on the other hand were 3d. decline from prices which prevailed last week.

Quotations: Prime city, 5½¢, in hhds.; country, 5½¢@6¢, as to quality in tes.; special, 6½¢, in hhds.

STEARINE.—Business continues of meager proportions due to the dullness prevailing in compound lard. Trade in that product is extremely limited, unfavorably influenced by the unsettled pure lard market, while the weakness of oils in general is also a factor restraining bullish enthusiasm. Advances pertaining to conditions existing in the leather trade while not extremely pessimistic, indicate that business is limited, reflecting quiet conditions prevailing in most all industries in the United States. Prices are quoted at 7½¢ for oleo.

COCOANUT OIL.—The market is dull with buying of a conservative character. Demand has not been stimulated by the lower prices. Quotations: Cochín, spot, 8¼¢@8½¢; shipment, 7¼¢@8¢; Ceylon, spot, 7¼¢@8¢; shipments, 7½¢@7¾¢.

PALM OIL.—There has been very little feature to the market this week. Prices show but little change and demand is very moderate. Prices in New York are: Prime red,

spot, 7¼¢; do. to arrive, 6½¢@6¾¢; Lagos, spot, 7¼¢; do. to arrive, 6¾¢@7¢, palm kernels, 7½¢; shipments, 7½¢@7¾¢.

CORN OIL.—The market is dull and easier with limited demand. Prices are quoted at \$6.10@6.15.

NEATSFOOT OIL.—Trade is very quiet with the tone barely steady. Quotations: For 20 cold test, 90¢@95¢; 30 do., 86¢; 40 do., water white, 82¢; prime, 68¢; low grade off yellow, 62¢@64¢.

LARD OIL.—The market is dull and heavy with the action of the lard market. Prices are quoted at 75¢@80¢.

OLEO OIL.—There has been some softening in the Rotterdam market with reported sales of 1,250 tes. at 48 florins. The local market is dull and easier. Choice is quoted 8¾¢, New York: medium, 7¾¢.

LARD STEARINE.—The market is dull and unchanged. Prices are quoted at 9¢@9¼¢.

SOYA BEAN OIL.—There has been a little stiffening of the foreign markets and local prices are held slightly firmer with the market abroad. Spot is quoted at 7¢@7½¢, while shipment oil is 7¢.

GREASE.—Trading is very slow. Prices are largely nominal and in the absence of business difficult to quote. Quotations in New York: Yellow, 5½¢@5¾¢; bone, 5½¢@6¾¢; house, 5½¢@5¾¢; "B" and "A" white, 6¼¢@6½¢ nominal.

GREASE STEARINE.—There has been a very limited interest again and prices are nominally easier. Yellow, 5½¢@6¢, and white, 6½¢@6¾¢.

EXPORTS OF HOG PRODUCTS.

(Continued from preceding page.)

Naples, Italy, 61,550 lbs.; Oporto, Portugal, 3,392 lbs.; Port Antonio, W. I., 1,100 lbs.; Port Limon, C. R., 2,000 lbs.; Palermo, Sicily, 42,287 lbs.; Porto Empedocle, 6,050 lbs.; Rotterdam, Holland, 683,804 lbs.; Stettin, Germany, 84,750 lbs.; St. Thomas, W. I., 1,175 lbs.; Southampton, England, 38,730 lbs.; Santa Marta, 2,112 lbs.; Trinidad, W. I., 57,671 lbs.; Vera Cruz, Mexico, 3,171 lbs.

LARD OIL.—Mazatlan, Mexico, 765 gals.; Naples, Italy, 15 bbls.

PORK.—Aux Cayes, Hayti, 96 bbls.; Barbados, W. I., 190 bbls.; Colon, Panama, 110 bbls.; Guadeloupe, W. I., 22 bbls.; Glasgow, Scotland, 50 bbls.; Hamburg, Germany, 25 bbls.; Hamilton, W. I., 8 bbls.; Kingston, W. I., 76 bbls.; Liverpool, England, 139 bbls., 12 tes.; Lisbon, Spain, 20 bbls.; Melbourne, Australia, 85 bbls.; St. Thomas, W. I., 24 bbls.; Surinam, Dutch Guiana, 613 bbls.; Trinidad, W. I., 245 bbls., 40 tes.

SAUSAGE.—Colon, Panama, 102 pa.; Marseilles, France, 12 pkgs.; Naples, Italy, 25 bxs.

EXPORTS OF BEEF PRODUCTS.

Exports of beef products from New York reported up to Wednesday, April 12, 1911:

BEEF.—Antwerp, Belgium, 185 bbls.; Accra, British West Africa, 3,632 lbs.; Aux Cayes, Hayti, 8 bbls.; Amsterdam, Holland, 25 bbls.; Barbados, W. I., 71 bbls.; Bluefields, Nicaragua, 3 tes.; Bremen, Germany, 300 bbls.; Cardiff, Wales, 95 tes.; Colon, Panama, 245,091 lbs., 135 bbls.; Cartagena, Colombia, 210 kgs.; Ciudad Bolivar, Venezuela, 143 bbls.; Demerara, British Guiana, 110 bbls.; Guadeloupe, W. I., 55 bbls.; Hamilton, W. I., 14 bbls., 51,523 lbs.; Hamburg, Germany, 567 bbls., 220 tes.; Helsingborg, Norway, 40 bbls.; Havre, France, 50 bbls.; Kingston, W. I., 10 tes., 180 bbls.; London, England, 23,694 lbs., 20 tes.; Liverpool, England, 190,212 lbs., 95 bbls., 80 tes.; Lisbon, Portugal, 310 bbls.; Newcastle, England, 25 bbls., 20 tes.; Oporto, Portugal, 98 bbls.; Port Antonio, W. I., 20 bbls., 8 tes.; St. Thomas, W. I., 12 bbls.; Southampton, England, 317,057 lbs.; Surinam, Dutch Guiana, 390 bbls., 10 tes.; Trinidad, W. I., 36 bbls., 6 tes.

OLEO OIL.—Antwerp, Belgium, 35 tes.; Constantinople, Turkey, 625 tes.; Dedegatch, Turkey, 50 tes.; Glasgow, Scotland, 60 tes.; Hamburg, Germany, 755 tes.; Havana, Cuba, 5 tes.; Piraeus, Greece, 55 tes.; Rotterdam, Holland, 4,411 tes.; Smyrna, Turkey, 25 tes.; Tripoli, Tripoli, 25 tes. From Baltimore, Md., to Rotterdam, Holland, 290 tes.

OLEOMARGARINE.—Aux Cayes, Haiti, 14,260 lbs.; Barbados, W. I., 17,250 lbs.; Cartagena, Colombia, 1,164 lbs.; Colon, Panama, 6,305 lbs.; Demerara, British Guiana, 11,500 lbs.; Guadeloupe, W. I., 9,800 lbs.; Havana, Cuba, 2,880 lbs.; Hamilton, W. I., 1,195 lbs.; Kingston, W. I., 2,000 lbs.; Lisbon, Portugal, 8,060 lbs.; Oporto, Portugal, 2,240 lbs.; Port Antonio, W. I., 1,300 lbs.; Port Limon, C. R., 1,620 lbs., St. Thomas, W. I., 5,115 lbs.

TALLOW.—Antwerp, Belgium, 5,700 lbs.; Demerara, British Guiana, 1,894 lbs.; Kingston, W. I., 2,000 lbs.; London, England, 63,632 lbs.; Liverpool, England, 20,003 lbs.; Marseilles, France, 112,706 lbs.; Manaus, Brazil, 2,458 lbs.

TONGUE.—Antwerp, Belgium, 100 kgs.; Colon, Panama, 10 bbls.

CANNED MEAT.—Antwerp, Belgium, 107 cs.; Bluefields, Nicaragua, 84 cs.; Barbados, W. I., 91 cs.; Bristol, England, 130 cs.; Buenos Ayres, A. R., 150 cs.; Colon, Panama, 382 cs.; Ciudad Bolivar, Venezuela, 225 cs.; Cape Town, Africa, 995 cs.; Delagoa Bay, Africa, 59 pa.; Glasgow, Scotland, 260 cs.; Havre, France, 22 pkgs.; Havana, Cuba, 236 pa.; La Guaira, Venezuela, 88 cs.; London, England, 405 cs.; Liverpool, England, 391 cs.; Nipe, Cuba, 380 cs.; Surinam, Dutch Guiana, 120 pa.; Southampton, England, 258 cs.; Trinidad, W. I., 40 cs.; Vera Cruz, Mexico, 180 cs.

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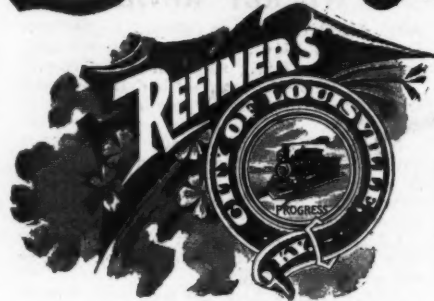
COTTONSEED OIL EXPORTS

Exports of cottonseed oil reported for the week up to April 12, 1911, for the period since Sept. 1, 1910, and for the same period a year ago, were as follows:

Port.	For week.	Since Sept. 1, 1910.	Same period, 1909-10.
From New York.			
Alesund, Norway	—	250	50
Aberdeen, Scotland	—	158	32
Acajutla, Salvador	—	1,298	1,687
Alexandria, Egypt	—	72	748
Algiers, Algeria	—	37	102
Algoa Bay, Cape Colony	—	5	91
Amapola, Honduras	—	1,670	735
Ancona, Italy	—	95	153
Antigua, W. I.	17	17	—
Antofagasta, Chile	5	1,394	1,350
Antwerp, Belgium	—	228	—
Arica, Chile	—	10	—
Auuncion, Venezuela	—	102	230
Auckland, New Zealand	8	17	7
Aux Cayes, Haiti	—	417	14
Azuza, W. I.	305	509	38
Bahia, Brazil	—	96	—
Bahia Blanca, A. R.	105	807	708
Barbados, W. I.	—	43	229
Beira, E. Africa	—	353	10
Belrat, Syria	—	535	540
Bergen, Norway	—	880	50
Bordeaux, France	—	1,135	490
Bralia, Roumania	—	30	—
Bremen, Germany	—	25	—
Bristol, England	538	7,577	8,409
Buenos Aires, A. R.	—	450	—
Bukharest, Roumania	—	11	33
Calbarien, Cuba	—	14	246
Cairo, Egypt	859	3,147	2,513
Cape Town, Cape Colony	—	19	8
Cardenas, Cuba	—	3	4
Cartagena, Colombia	—	10	4
Carupano, Venezuela	—	575	410
Cayenne, Fr. Guiana	—	1,650	2,864
Christiansia, Norway	—	247	125
Cienfuegos, Cuba	50	1,686	1,645
Colon, Panama	295	13,552	6,816
Constantinople, Turkey	—	3,430	3,883
Copenhagen, Denmark	14	73	29
Corinto, Nicaragua	—	700	300
Cork, Ireland	—	—	10
Cristobal, Panama	—	50	33
Curacao, Leeward Islands	—	790	625
Dedeagatch, Turkey	16	417	600
Delagoa Bay, E. Africa	14	1,382	1,584
Demerara, Br. Guiana	—	350	410
Dunblin, Norway	—	1,775	4,574
Dunedin, New Zealand	—	61	—
Dunkirk, France	—	250	600
Falmouth, W. I.	—	7	—
Flume, Austria	—	300	—
Galatz, Roumania	25	4,275	3,317
Gallipoli, Turkey	—	80	—
Genoa, Italy	350	27,356	12,074
Gibraltar, Spain	—	294	150
Glasgow, Scotland	175	3,876	2,450
Gothenburg, Sweden	—	3	—
Grenada, W. I.	—	1,125	1,100
Guadeloupe, W. I.	334	2,085	2,520
Guantanamo, Cuba	—	21	40
Guaymas, Ecuador	—	9	—
Hamburg, Germany	—	1,990	3,555
Havana, Cuba	112	2,432	2,402
Havre, France	—	3,875	3,975
Helingsfors, Finland	—	33	10
Hull, England	—	900	—
Iquique, Chile	6	266	—
Jacmel, Haiti	—	26	3
Jamaica, W. I.	—	11	125
Kavalya, Turkey	—	25	—
Kingston, W. I.	65	2,157	2,296
Kustendji, Roumania	—	2,950	2,150
La Guaira, Venezuela	7	15	12
La Plata, A. R.	—	43	—
Leghorn, Italy	510	7,225	4,160
Leith, Scotland	—	25	—
Liverpool, England	250	9,373	6,774
London, England	25	5,847	8,484
Lyttleton, N. Z.	—	54	—
Macoris, San Dom.	—	1,198	111
Malmö, Sweden	—	50	250
Malta, Island of	50	2,583	1,523
Manchester, England	—	4,348	2,230
Marseilles, France	25	10,917	6,240
Martinique, W. I.	—	3,381	2,752
Massawa, Arabia	—	19	—
Matanzas, W. I.	—	71	147
Mauritius, Island of	—	10	—
Melbourne, Australia	—	79	70
Monrovia, Africa	—	9	—
Montego Bay, W. I.	—	58	23
Monte Cristi, San Dom.	—	335	368
Montevideo, Uruguay	353	4,322	4,135
Naples, Italy	40	4,890	2,984
Newcastle, England	—	70	—
Nuevitas, Cuba	—	10	35
Nipe, Cuba	—	10	—
Oran, Algeria	—	264	453
Panama, Panama	—	3	—
Para, Brazil	—	6	448
Paramaribo, Dutch Guiana	—	3	12

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Phillippeville, Algeria	—	97	—	Gothenburg, Sweden	—	600	600
Piraeus, Greece	—	225	—	Hamburg, Germany	310	3,005	3,356
Port Antonio, Jamaica	14	97	55	Havana, Cuba	—	212	297
Port au Prince, W. I.	—	199	91	Havre, France	—	1,085	502
Port Barrios, C. A.	—	19	35	Liverpool, England	700	1,825	630
Port Cabello, Venezuela	—	—	73	London, England	2,350	4,852	2,745
Port Limon, Costa Rica	3	405	353	Manchester, England	—	1,250	100
Port Maria, Jamaica	—	18	3	Manzanillo, Cuba	25	35	—
Port of Spain, W. I.	—	60	6	Marseilles, France	—	1,275	250
Port Said, Egypt	—	382	140	Naples, Italy	—	—	100
Progreso, Mexico	—	68	153	Progreso, Mexico	—	33	—
Puerto Plata, San Dom.	—	242	1,211	Rotterdam, Holland	2,075	8,443	20,657
Punta Arenas, Costa Rica	—	4	32	Stavanger, Norway	—	1,020	535
Ravenna, Italy	—	1,435	1,100	Tampico, Mexico	—	300	—
Rio Janeiro, Brazil	24	3,247	3,053	Venice, Italy	—	500	600
Rodosta, A. R.	—	225	—	Vera Cruz, Mexico	—	706	—
Rosario, Arg. Rep.	—	19	43	Total	8,110	41,818	30,501
Rotterdam, Holland	—	20,019	29,370				
St. Croix, W. I.	—	3	—				
St. Johns, N. F.	—	86	26				
St. Kitts, W. I.	—	62	302				
St. Thomas, W. I.	—	29	35				
Salonica, Turkey	—	2,373	1,121				
San Domingo City, San Dom.	—	47	404				
Santiago, Cuba	—	784	544				
Santos, Brazil	—	133	241				
Savannah, Colombia	—	4	17				
Smyrna, Turkey	—	3,440	588				
Southampton, England	—	875	850				
Stockholm, Sweden	—	700	377				
Surinam, Dutch Guiana	—	12	37				
Sydney, Australia	—	107	224				
Syracuse, Sicily	—	45	25				
Trebizond, Armenia	—	—	66				
Trieste, Austria	—	4,677	449				
Trinidad, Island of	—	13	322				
Tripoli, Tripoli	—	50	—				
Tunis, Algeria	—	721	—				
Valparaiso, Chile	—	5,067	3,023				
Varna, Bulgaria	—	67	35				
Venice, Italy	—	20,525	7,609				
Vera Cruz, Mexico	—	416	340				
Wellington, New Zealand	—	54	31				
Yokohama, Japan	—	33	10				
Total	4,816	226,218	174,800				

From New Orleans.

Antwerp, Belgium	815	1,465	350
Belfast, Ireland	—	125	—
Bordeaux, France	—	—	25
Bremen, Germany	—	420	205
Christiansia, Norway	1,335	12,235	6,215
Colon, Panama	—	62	21
Copenhagen, Denmark	—	700	550
Cristobal, Panama	500	500	—
Dunkirk, France	—	200	—
Genoa, Italy	—	185	25
Glasgow, Scotland	—	555	1,285

Recapitulation.

From New York	4,816	226,218	174,800
From New Orleans	8,110	41,818	30,501
From Galveston	—	7,102	6,938
From Baltimore	245	1,430	4,010
From Philadelphia	—	379	104
From Savannah	—	27,151	33,508
From Newport News	—	1,900	5,300
From Norfolk	200	2,750	5,375
From all other ports	2,970	44,426	62,879
Total	16,341	353,174	332,415

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COTTONSEED OIL

WEEKLY REVIEW

THE NATIONAL PROVISIONER is official Organ of the Interstate Cottonseed Crushers' Association, the Texas Cottonseed Crushers' Association, South Carolina Cottonseed Crushers' Association, the Georgia Cottonseed Crushers' Association, and the Louisiana Cottonseed Crushers' Association.

Values Continue Their Downward Movement
—Sentiment Bearish—Consumers Show
No Special Interest—Foreign Demand
Also Small—Cotton Crop Conditions Generally Favorable.

Irrespective of the severity of the decline, sentiment shows no improvement from what has been noticeable the past few months, and the feeble rallying power exhibited by the market has resulted in the expression of more pessimistic views of the situation. At the start of the season, owing to the fact that cotton crop conditions were not entirely favorable, with the 1909-10 oil season ending with insufficient supplies and no carry-over surplus oil to begin the present season with, many interests were earnestly discussing the possibility of another scarcity in July, 1911. At present, however, with conditions more clearly defined, the general tendency is to guess on the probable carry-over rather than scarcity at the end of August.

Many are of the opinion that the statistical position of cottonseed oil is a firm one, but the slow consuming demand at present from all sources is an over-shadowing influence. In absence of official figures, there is practically no method of computing the production of oil this season with any degree of accuracy, but nevertheless the opinion was expressed in some quarters that with this year's cotton crop of approximately 11¼ million bales, a production of oil of nearly 3,000,000 barrels would be realized. It is

thought that the large amount of linters this year is indicative of a large amount of seed used. As an offset to this some authorities are confident in their assertion that the crush will be moderate as the result of the wet weather in the Eastern cotton States during the 1910 season and also as a result of the drought conditions in the West, and it is claimed that the yield per ton has not been satisfactory. The government figures which are expected in the near future are being anxiously waited for, and will serve to bring about a more uniform opinion as to available supplies, although at the same time many admit that at present what is needed most is an improved demand to care for what is in sight. The following comparisons should prove of interest:

Year.	Crop, bales.	Oil produced.	Average seed value.
1910.....	11,544,000	?	?
1909.....	10,004,000	131,000,000	27.70
1908.....	13,242,000	147,000,000	15.60
1907.....	11,107,000	103,000,000	17.60
1906.....	13,273,000	154,000,000	13.80
1905.....	10,575,000	126,000,000	14.90
1904.....	13,434,000	134,000,000	14.20
1903.....	9,950,000	122,000,000	17.80
1902.....	10,631,000	123,000,000	15.80
1901.....	9,510,000	119,000,000	12.50

The amount of export business doing at present is of small proportions. While for a time the outlook was very encouraging, this good feeling has been almost totally dispelled. Best advices obtainable are that sales to foreigners booked in advance are in

comparatively small proportion, as compared with last year, while at present shipments so far this season are not greatly in excess of a year ago. This week's clearances promise to be in good volume, particularly from New Orleans, with the total from that port larger than at any time this season, but foreigners are reluctant bidders for future delivery. It is stated in well informed quarters that trade conditions abroad are incomparably better than those in this country, and therefore at the start of the decline in cottonseed oil values, the weakness was not fully understood and confidence was not entirely destroyed in foreign circles. The unabated shrinkage in values, however, has since had a great effect, and their disposition to buy is cautious. In the meantime coconut, peanut, olive and other competing oils to cottonseed oil have displayed but little resiliency so that pending a re-establishment of confidence, hand-to-mouth buying is expected to continue.

It is thought that any sudden improvement in the home trade which would probably be benefited materially by a sustained lard market would have a world-wide effect, especially as holdings of oil are thought to be generally in the hands of large concerns. The point is made that crude mills are not believed to have much oil remaining, and there are numerous reports of mill closings at hand. The domestic trade has been of a hesitating character the entire season, export business only slightly above that of last year, so that the natural assumption is that large interests are in possession of a greater part of available supply. On the

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other hand the fact that these large interests are rather bearish leads to confusion, as a bearish attitude at this time is not stimulating to consumptive demand.

Conditions in the cotton belt have not been entirely propitious, but as yet give little cause for anxiety. Some complaints have come to hand of too much moisture, but it is thought that these rains will be of little detriment, possibly delaying planting, which however, at the present time is comparatively early.

Toward the close of the week, there were attempts made to support the future oil market, with a slight improvement noted in export bids from abroad. These, however, were said to be slightly below a marketable basis.

Closing prices, Saturday, April 8, 1911.—Spot, \$6.20@6.30; April, \$6.20@6.29; May, \$6.25@6.27; June, \$6.25@6.35; July, \$6.36@6.37; August, \$6.40@6.41; September, \$6.36@6.39; October, \$5.85@5.95; November, \$5.60@5.75; good off, \$5.50@6.20; off, \$5.50@6.15; winter, \$6.20@6.90; summer, \$6.20@6.80; prime crude, S. E., \$5.27@5.33; prime crude, valley, \$5.27@5.33; prime crude, Texas, \$5.20@5.27. Sales were: May, 500, \$6.26@6.27; July, 900, \$6.36. Futures closed 5 advance to 8 decline. Total sales, 1,400.

Monday, April 10, 1911.—Spot, \$6.17@6.20; April, \$6.16@6.19; May, \$6.20@6.21; June, \$6.25@6.29; July, \$6.30@6.31; August, \$6.33@6.35; September, \$6.30@6.33; October, \$5.82@5.90; November, \$5.55@5.75; good off, \$5.75@6.10; off, \$5.50@6.10; winter, \$6.20@6.75; summer, \$6.20@6.70; prime crude, S. E., \$5.14@5.27; prime crude, valley, \$5.14@5.27; prime crude, Texas, \$5.14@5.27. Sales were: Spot, 100, \$6.18; April, 100, \$6.18; May, 300, \$6.21@6.23; July, 2,900, \$6.30@6.34; August, 2,800, \$6.34@6.40. Futures closed unchanged to 7 decline. Total sales, 6,200.

Tuesday, April 11, 1911.—Spot, \$6.05@6.11; April, \$6.03@6.09; May, \$6.10@6.12; June, \$6.15@6.19; July, \$6.21@6.22; August, \$6.22@6.26; September, \$6.20@6.24; October, \$5.74@5.75; November, \$5.55@5.65; good off, \$5.50@6.10; off, \$5.50@6.10; winter, \$6.20@6.80; summer, \$6.10@6.80; prime crude, S. E., \$5.07@5.14; prime crude, valley, \$5.07@5.14; prime crude, Texas, \$5.07@5.10. Sales were: May, 2,400, \$6.12@6.15; July, 6,600, \$6.22@6.25; August, 1,200, \$6.27; October, 300, \$5.75. Futures closed unchanged to 13 decline. Total sales, 10,500.

Wednesday, April 12, 1911.—Spot, \$6@6.08; April, \$6.02@6.07; May, \$6.09@6.11; June, \$6.13@6.16; July, \$6.18@6.20; August, \$6.20@6.21; September, \$6.18@6.20; October, \$5.78@5.82; November, \$5.66@5.72; good off, \$5.80@6.08; off, \$5.91@6.05; winter, \$6.15@6.80; summer, \$6.10@6.50; prime crude S. E., \$5.07@5.14; prime crude valley, \$5.07@5.14; prime crude, Texas, \$5.03@5.10. Sales were:

May, 3,200, \$6.04@6.10; July, 5,800, \$6.13@6.19; August, 1,000, \$6.15@6.21; September, 1,300, \$6.13@6.18; October, 300, \$5.71@5.74. Futures closed 3 decline to 11 advance. Total sales, 11,600.

Thursday, April 13, 1911.—Spot, \$6.10@6.14; April, \$6.05@6.13; May, \$6.11@6.12; June, \$6.16@6.17; July, \$6.21@6.23; August, \$6.24@6.25; September, \$6.21@6.22; October, \$5.79@5.81; November, \$5.67@5.74; good off, \$6.03@6.05; off, \$6.03@6.05; winter, \$6.20@6.80; summer, \$6.20@6.80; prime crude, S. E., \$5.07@5.14; prime crude, valley, \$5.07@5.14; prime crude, Texas, \$5.03@5.10. Sales were: May, 4,600, \$6.09@6.12; June, 400, \$6.17; July, 10,100, \$6.19@6.23; August, 1,500, \$6.20@6.25; September, 1,900, \$6.20@6.22. Futures closed 1 to 4 advance. Total sales, 18,400 bbls.

COTTONSEED OIL SITUATION.

(Special Letter to The National Provisioner from Aspegren & Co.)

New York, April 12, 1911.—As anticipated in our last review, the market advanced some 16 points from low, but as has been the case with every reaction upwards, this advance was only short lived. On further lower quotations of lard, in fact, of every competing fat, heavy selling was again resumed and the market declined rapidly some 28 to 30 points from the early high, and reacted up only today some 6 to 8 points from the low of the week. The European and domestic consumers during the early part of the week continued their usual hand-to-mouth policy. At the close of the week considerable more disposition to trade is shown. The crude markets have been dull and very little trading has been reported during the week. At the close of the week, however, freer offers are noted. We look for no changes of consequence for the coming week, as the renewed buying by consumers will probably be offset by the renewed selling of crude oil.

SOUTHERN MARKETS

Columbia.

(Special Wire to The National Provisioner.)
Columbia, S. C., April 13.—Crude cottonseed oil, 37½c. bid; market very quiet.

Atlanta.

(Special Wire to The National Provisioner.)
Atlanta, Ga., April 13.—Crude cottonseed oil, 37c. for any delivery. Meal weak at \$24, f. o. b. mills. Hulls, \$9, Atlanta, loose.

New Orleans.

(Special Wire to The National Provisioner.)
New Orleans, La., April 13.—Crude cottonseed oil firm at 39c. asked for Texas, and 40c. for Valley, limited quantities only. Meal steady at \$28.12½, long ton, ship-side for 8 per cent. ammonia. Cake unchanged. More inquiry for loose hulls, \$7.75, New Orleans; sacked hulls dull.

Dallas.

(Special Wire to The National Provisioner.)
Dallas, Tex., April 13.—Cottonseed oil market very quiet; 38c. bid for prime crude. Choice loose cake, \$25.75, f. o. b. Galveston.
[Cable Markets on page 39.]

PRODUCE EXCHANGE NOTES.

The cottonseed products trade did not hold any session on the Saturday following Good Friday, although the other departments of the exchange were officially open.

Among the visitors on the floor during the past week were F. W. McKee, vice-president of the Kentucky Refining Company, and A. R. Collie, of Dallas, Texas.

Memberships are quoted at \$375 to \$400. The last sale was at \$385. The general hull in business throughout the country is reflected in the depreciation of membership values in all exchanges.

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MORE PREPARE FOR CRUSHERS' CONVENTION Special Steamers May Run from Savannah and New Orleans

Interest in the annual convention of the Inter-State Cotton Seed Crushers' Association, which is to be held this year in New York City on June 7, 8 and 9, is rapidly growing. Members of the Association and others connected with the industry throughout the South are beginning to make plans for this meeting, which promises to be the most enjoyable ever held by the Association.

The attraction of a summer trip to New York and the North, either by steamer or by rail, is a strong element in arousing interest. Besides, the cottonseed oil trading interests on the New York Produce Exchange are preparing entertainment for their guests on a scale never before attempted. A very large fund has been collected for this purpose.

This is entirely aside from the convention programme, which is a feature in itself. The Association is to be addressed by a number of the leading men of the country, North and South, and at the great banquet it is expected to have President Taft as a speaker, not to mention United States Senator Root and other men of national prominence.

The publication in the columns of The National Provisioner last week of plans for a big special train party, taking in Tennessee, Arkansas, Oklahoma and other members, to come via Chicago and Niagara Falls, has aroused great interest elsewhere, and other sections are getting busy as well.

Texas members are planning a similar rail trip via Chicago. C. H. Bencini, of Fort Worth, is in charge of this party.

Plans for Steamship Trip from New Orleans.

At New Orleans plans are being made for a party to start from that city which will charter one of the palatial steamers of the Southern Pacific Company, taking the delightful "one hundred golden hours at sea" trip to New York. This boat is to leave New Orleans on May 31 and reach New York at 7 p. m. on June 5, giving an extra day in New York before the convention assembles.

In announcing details for this trip J. E.

Quarles, of the Union Brokerage & Commission Company, who is making the plans, says:

Should you desire to avail yourself of this opportunity, and will write to me promptly, I will have space reserved for you. As there will doubtless be a strong demand for reservations, I would suggest that you send in your applications as early as possible.

The trip can be made both ways by steamer, or go by steamer and return by rail over the choice of several routes, through Buffalo, Niagara Falls and Chicago or Cincinnati, or through Washington and Cincinnati. The round trip rate for such trips is \$70 from New Orleans, as well as from many interior points on the Illinois Central, Yazoo & Mississippi Valley, Queen & Crescent and Louisville & Nashville Railways, and other railroads. Reduced rates also apply from points in Texas, Arkansas, Oklahoma and Louisiana. These rates include meals and berth while on steamer.

Georgia Crowd to Come by Boat.

The Georgia crowd has always rivalled the Texas delegation for honors in sending big numbers to the convention, and this year promises to be no exception. It is planned that the Georgians and their friends will come by steamer from Savannah, leaving Savannah at noon on June 3 and reaching New York on the morning of June 6, a day ahead of the convention. The Ocean Steamship Company will put on its new boat, the "Montgomery," for this trip, and there will be at least 100 Georgians in the party, not to mention those from neighboring States.

Concerning this trip the Georgia Association sends out this notice:

At a meeting of the Atlanta members on the 4th inst., to discuss arrangements for attending the Interstate Convention at New York City, June 7, 8 and 9, we as a committee are requested to communicate with

the members in this territory, and get their votes as promptly as possible on choice of routes, so as to arrange in ample time for special train or steamer.

Nominally, the fare is the same via all routes, about \$35 round trip, not including sleeper and meals. Via Savannah and steamer it figures about \$35 from points like Atlanta, Macon, Augusta, Albany and Columbus, including berth and meals on steamer. To make this trip and arrive at New York in time, it will be necessary to take a special steamer, which will be provided by the Ocean Steamship Company for our exclusive benefit (provided 100 or more go), which will sail from Savannah about noon on June 3, arriving New York on morning of June 6.

The fare, all rail, round trip would be about \$35, but sleeper and meals will cost about \$19 additional.

We understand the New York contingent have made arrangements to entertain this convention in great style, and we hope you will go. Please write immediately to the chairman of the committee your preference as above, and whether you intend going, and how many will probably be in your party; and oblige

Yours very truly,
S. A. Corker,
P. D. McCarley,
Julian Field,
W. L. Cain,
A. O. Blalock,
R. G. Riley,
Fielding Wallace,
Committee.

RULES COMMITTEE IN NEW YORK.

Dallas, Tex., April 11, 1911.

To the Members of the Inter-State Cotton Seed Crushers' Association:

This is to advise you that the Rules Committee will meet at the Hotel Astor, 44th street and Broadway, New York City, at 10 o'clock Monday morning, June 5, 1911. If it is your intention to attend this Rules Committee meeting you are requested to please time your leaving your home so as to arrive in New York Sunday, June 4, so that you will be on hand at the beginning of the meeting the next morning.

If you do not attend this meeting, and wish to make any suggestions regarding the

JULIAN FIELD & COMPANY
Brokers in Cottonseed Products,
Fuller's Earth and Fer-
tilizing Materials
ATLANTA, GA.

SCIENTIFIC

OIL MILL MACHINERY

SEND FOR CATALOGUE

THE FOOS MFG. CO.

ESTABLISHED 1878

SPRINGFIELD, OHIO, U.S.A.

Rules of our Association, you will please submit in writing, stating in exact words such changes or additions you desire made, and address same to Robert Gibson, Secretary, 808 Main street, Dallas, Tex., if mailed prior to May 28, 1911. After that time address same to him care of the Hotel Astor, 44th street and Broadway, New York City, and your communications will be sure to be delivered to the Rules Committee.

Any member of the Association that wishes to appear before the Rules Committee will be given the opportunity to do so. Respectfully,
R. L. HEFLIN,
Chairman Rules Committee.

COMPETITION OF SOYA BEAN CAKE.

The increasing importance of soya bean cake as a competitor of American cottonseed cake in foreign markets is emphasized in a recent report of Deputy Consul General Permin at Copenhagen concerning the Danish trade, which has heretofore been one of our best customers. He says:

The consumption of soya bean cakes in Denmark during 1910 is estimated at 150,000 tons. Imports during the first three quarters of the year amounted to 102,155 metric tons (principally from Hull, England), while the domestic production for the entire year was about 25,000 tons. The home production will, in the course of a few months, be increased, as the local soya bean oil mill is increasing its capacity and will soon be able to produce up to 50,000 tons annually. Another mill, in which the Copenhagen mill is said to be interested, is under construction in Stettin, Germany, and it is expected that it will also supply this market with soya cakes.

The reason for this considerable increase in the consumption of soya bean cakes is no doubt the fact that the American cotton crop for some time has been rather short, while the demand in the United States for the products of the seed has been

very strong; this has caused prices of cottonseed cakes to advance to such a high level that the Danes have been forced to substitute other oil cakes. The wholesale price of soya bean cakes in this market is at present (February 18) 50 ore (\$0.134) cheaper per hundredweight than cottonseed cakes, the wholesale price c. i. f. for the latter being 6 crowns (\$1.608) per hundredweight, while soya bean cakes are sold at 5.50 crowns (\$1.474).

When soya bean cake was first introduced it was the general opinion, not only here but also in Sweden, that if fed to dairy cows in quantities of over one-half kilo (1.1 pounds) per head it would give a bitter taste to the butter, and even if fed in moderate quantities would after a time have an unfavorable effect on the butter and flesh; but experiments since then have proved that this is not the case, and the only drawback of feeding with soya bean cake is its rather strong laxative effect on the animals. The analysis of soya cake compares favorably with that of cottonseed cake.

It is said here that soya bean cakes, besides being cheaper than the cottonseed product, are generally marketed in better condition and have a neater appearance; and this factor ought to be considered by the American exporters. Danish importers complain that cottonseed cakes often arrive in a broken and damaged condition.

The damage is attributed almost exclusively to the moist or even soaked bottom dunnage of the vessel, and it is claimed that this condition, which is said to cause much inconvenience and loss to importers, could easily be remedied if the American exporters would co-operate and compel the owners of vessels carrying this freight always to have the fixed plank dunnage covered with a loose extra dunnage of thin and narrow boards placed at intervals. This simple precaution would prevent the cakes from coming in contact with the moist or soaked plank dunnage and would allow air circulation. Danish importers are confident that

this change, which might be easily effected, would greatly improve the condition of the cakes on arrival here.

No doubt there will always be a good market in Denmark for American cottonseed cake, but to meet the competition with soya bean cake, the consumption of which will probably increase still more, American exporters should show more interest in the arrival of the cakes here in the best possible condition, a matter of which they alone have control.

The imports of all kinds of feed cake and meal into Denmark during the first three-quarters of 1910 amounted to 709,128,659 lbs., as compared with 775,930,239 lbs. during the corresponding period of 1909; a decrease of 66,801,580 lbs. The imports, by articles during the first three-quarters of 1910 were as follows: Cakes—Cottonseed, 222,941,155 lbs.; sunflower, 137,809,854 lbs.; groundnut, 47,789,847 lbs.; palm nut, 1,645,150 lbs.; soya bean, 225,250,672 lbs.; rapeseed, 9,926,028 lbs.; hempseed, 45,531,706 lbs.; flaxseed, 11,572,942 lbs.; cocoanut, etc., 97,682 lbs. Meal—Cottonseed, 1,814,935 lbs.; soya bean, 1,987,146 lbs.; palm nut, etc., 2,761,542 lbs.

Separate statistics for 1909 are not available. The decrease in the total imports is partly due to the splendid grazing during the summer and to the good harvest of roots and partly to the greater economy practiced by the Danish farmers, who now, more than before, keep accurate accounts of the consumption of feed stuffs.

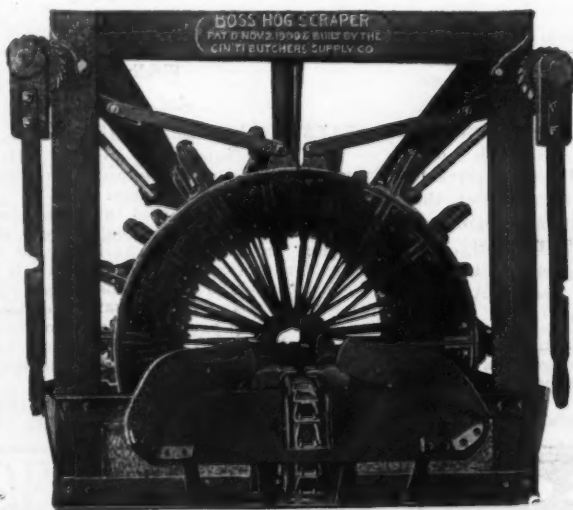
TEXAS CRUSHERS AT GALVESTON.

The Texas Cotton Seed Crushers' Association will go back to Galveston this year for its annual meeting, the dates having been fixed for that city for June 28, 29 and 30, with headquarters at the fine new Hotel Galves, which is now being built on the beach and which will open June 1.

THE "BOSS" STEEL HOG SCRAPER THREE SIZES NO DAMAGE TO MEATS

Can be equipped if wanted, with ELECTRIC MOTOR direct gear connected.

Front view, showing belly and body Scrapers, also the long bearings for steel arms.



"BOSS" SCRAPER at Miller & Hart's, Chicago, showing the perfect and fast work of the machine.



Time, 5 seconds to scrape a hog with this machine.

STOP expensive experiments on a false theory. Avoid sour meats by using the "BOSS."
The "BOSS" is the most successful, compact, durable and economical Dehairer.
It embodies the correct principle of cleaning hogs in the simplest and most practical manner.
It is sold at a modern price and costs little to operate and maintain. It soon pays for itself.

Use "BOSS" JERKLESS HOG HOIST. It is the best for the purpose.

THE CINCINNATI BUTCHERS' SUPPLY CO.

Manufacturers of the "BOSS" Machines.

CINCINNATI, OHIO

HIDES AND SKINS

(DAILY HIDE AND LEATHER MARKET)

Chicago.

PACKER HIDES.—The largest tanners continue out, and the demand from all quarters appears dull this week, especially for the holdings of February-March native stock, which tend toward weakness. Tanners of shoe leathers generally complain of poor leather conditions, and some fear the effect of the "farmers' free list bill" now before Congress. The sustaining feature of all domestic hide markets continues to be the moderate stocks of about all kinds. The receipts of cattle are keeping up larger than expected. In a general way April-May hides ahead are firm, with back salting rather easy. Native steers are dull for February-March. Packers have talked 12½¢, with one sale recently given as effected from an outside point by one of the big packers at not much better than 12½¢. Chicago freight. Buyers are now not talking over 12¼¢ for March salting, and are predicting that May hides will not bring more than April sold at if the largest tanner continues to hold off, also that February-March will go lower. Early Aprils have been reported offered at 13¼¢, with the entire month run at 13½¢ from desirable points, and middle of April last sold at the former figure of 13½¢. Texas steers are without further trading for heavies, and March salting from Southwestern points formerly held at 13½¢ are offered at 13¼¢. March-April from Northern points are offered at 13¢ to 13½¢ for Southwestern Aprils alone. Packers are well sold up on lights and extremes, and quotations range 13¢ to 13½¢, 12¢ to 12½¢, and 11¢ to 11½¢, respectively. Butt brands range without changes to note at 11¼¢ to 12¢. Colorados are considered steady at 11½¢ for March, with up to 12¢ talked for Aprils ahead. Branded cows are closely sold up, and range steady at 11¢ to 11½¢. Native cows are unchanged. There is a good supply of February-March heavies and a moderate supply of lights. Sole leather tanners have been the principal buyers of light cows recently, with large Wisconsin tanners reported out of the market, except for a few country and outside packer branded. The slaughter will now run a larger percentage of light cows. March heavies are offered at 11¼¢, but last sold at that price for April, with some packers talking 12¢ for heavies ahead. Lights range 11½¢ to 11¾¢. Native bulls are steady, and have sold regularly at 10½¢. January-February-March last bringing that. Branded bulls, November to date, continue to be offered at 9½¢; 9¼¢ to 9½¢ is ranged.

Later.—Two cars of Ft. Worth March-April branded bulls sold 9½¢; 1,000 St. Louis February-March-April kosher all weight Texas steers, mostly lights and extremes, sold but price not given. March native steers keep inactive. The largest tanner is bearish, as the leather situation is unsatisfactory. Retail shoe trade is improving, jobbers already placing some orders for fresh supplies. Leather buyers keep indifferent.

COUNTRY HIDES.—The dealers feel as firm as heretofore, due to light stocks and reported small receipts at country points, but the demand continues generally conservative, and some parties believe conditions are a shade less firm than heretofore. The offerings comprise principally winter and early spring receipts, which are not in the demand that earlier salting is. Tanners expect long-haired hides will be offered from country points previously held back. Special selection has been bringing good prices, but the latest receipts of regular lots are considered nominally under some quotations given out in other quarters. In general the market keeps steady, due to small supplies. Bulls have been quoted by some parties for late receipts nominally not over 10¼¢ to 10½¢, with selected lots and earlier hides higher, being offered 10½¢ or better. There was some talk of a car of buffs bringing 10½¢, that ran but

25 per cent. seconds, while fairly recent offerings East comprising 35 per cent. 2's were at the same figure with all No. 1 11¢. The late receipts will likely run 50 per cent. seconds or more. Heavy cows are in a position about identical with bulls. Late receipts are being quoted nominally on a range of 10¼¢ to 10½¢, with earlier lots higher and quality as well as percentage of 2's, salting, etc., determine selling values. Extremes range all the way from 11¢ to 12¢, as to lots. Late receipts are ranged 11¢ to 11½¢, as to percentage of 2's, etc. Fall hides last sold on a range of 11¼¢ to 11½¢, while all No. 1's and of fall receipts last brought up to 12¢. Heavy steers are generally quoted around 11¼¢; better lots held more. Bulls sell in small lots at 9¼¢, and car load quantities command the recent price of 9½¢.

Later.—Good lots of buffs and heavy cows, including some fat hides, are being quoted at 10½¢, extremes 11½¢, and not to exceed 50 per cent. 2's. Late receipt Southwestern are slow at ¼¢ less.

HORSEHIDES continue steady. Regular lots are ranged \$4 to 4.15.

DRY HIDES are firm. Short trim as to weights ranges 19½¢ up to 22½¢.

CALFSKINS.—Steady for both calf and kip. Few sales are noted, but while receipts are increasing quality is growing better. Chicago cities, 16¢ to 16½¢; outside cities, 15½¢ to 16¼¢; countries, 15¢ to 15½¢; packers, 16¢ to 16½¢ asked; poor country kip with long-haired runners, 10½¢ to 11¢, better lots rejecting runners up to 11½¢; cities and Chicago cities, 12¢ to 12½¢, and packers, 12¼¢ to 13¼¢ asked. There have been rumors recently of Chicago cities out of first salt bringing 16½¢, which apparently lack confirmation. One sale of strictly city (Chicago) kip was claimed at as high as 13¢. Light calf continues at \$1.05 and deacons 85¢ for country lots.

Later.—Firm and much higher prices being talked. Two cars Chicago cities sold 16¼¢, but including choice outside cities and countries on a veal selection. City kip selling 12¢ to 12½¢, held up to 13¢; no actual sales confirmed better than 12½¢. Best Chicago cities now held 16½¢ to 16¾¢; choice outsiders 16¢ to 16½¢, as to condition and quality. Packer calf held 16½¢ for March-April. April-May talked up to 17¢. Large slaughter this week of Chicago calf, but quality much better.

SHEEPSKINS.—Sales are reported of several thousand packer shearlings, as they run at 25¢. Quotations on wool pelts are unchanged, with pullers conservative, but some packers feeling shade steadier, due to small offerings. Country skins are unchanged.

New York.

DRY HIDES.—The holdings of common varieties are limited to 4,500 Centrals, the 3,700 Bogotas and arrivals comprising about 3,000 Bogotas per Magdalena, 500 odd Central per Allianca and 500 Orinocos per Crown of Navarre. Despite the small stocks the market has gradually declined, and tanners continue to display indifference to the situation, principally because of the unsatisfactory state of the leather market. Latest sales of Puerto Cabellos, etc., at 20½¢, were on the basis of the last reduction in Orinocos. Centrals, etc. So far the call has been sufficient to absorb the receipts. No change of consequence is reported in conditions ruling at the River Plate. American buyers are not showing any particular interest in Buenos Ayres. A shade easier market is reported from some quarters with Buenos Ayres ranged 20¾¢ to 21¢, as compared with 21¢ previously quoted.

WET SALTED HIDES.—At the Sansinena auction the usual quantity of 4,000 frigorifico steers sold at 14½¢, including commissions and freight and 2,000 cows at 13½¢. This would indicate a fairly steady tendency ruling at the River Plate this week on steers and cows have brought the same figure now for three successive auctions, and these have

ruled comparatively firmer and in apparently relatively better call than steers right along. Mexican coast hides are quiet and continue easy. Some brokers' circulars quote Vera Cruz as low as 10½¢ to 10¾¢, though this is possibly anticipating the market somewhat, as no sales of consequence can be traced. These prices represent the largest tanners' views as to quality, while some quarters believe a good run of Vera Cruz could be sold at 11¢.

CITY PACKER HIDES.—Trade keeps inactive, with no inquiry or demand to report. Packers talk steady on their branded, due to well sold up condition of the Western market, but February-March native steers show an easy tone, and are nominally ranged 12¢ to 12½¢. Inasmuch as some tanners do not talk over 12¢ for stuck throat February-March salting in Chicago the entire market for back salting natives is naturally nominal and unsettled.

COUNTRY HIDES AND CALFSKINS.—Inactivity continues in hides, while small receipts and offerings are noted in all quarters. Dealers' offerings comprise heavier weight cows as light hides are closely picked up. Offerings are noted here of Michigan 55-lb. and up cows at 10½¢, running about three-quarters fall and early winter and balance later winter hides. Michigan steers are offered here at 11½¢, including butcher stock and bulls at 9½¢; these prices all selected. Last sales of all No. 1 prime 45 to 60-lb. Pennsylvania cows were at 10¾¢, and 45-lb. and up are reported offered from various quarters at 10½¢, selected, with the seconds at 9½¢. New York State hides range 9½¢ to 10¢, to cover various lots, sections collected, percentage of No. 2's, etc. Near-by country steers are offered at 11¢, and bulls are well sold up and quoted 9½¢ to 9¾¢. As a rule buyers and sellers hold to different opinions regarding prices, with tanners generally out of the market. Light stocks are the all-sustaining feature, and dealers are generally firm. Calfskins are keeping firm and in relatively better demand than hides. One up-town packer is reported to have sold his skins on the basis of \$1.40 for 5@7's, and \$1.90 for 7@9's, but no report was given concerning heavy-weights which may possibly not have sold. This sale represents the packers' April skins.

European Market.

Some nominal asking prices on Russian dry stock are as high as 53¢ for Courland Schaaren, and 52¢ for slaughters, full trimmed, summer dry, for June delivery, usual conditions. Such offerings are in the nature of "feelers" previously referred to. Russian Polish for May-June shipment are offered at 45¢ to 46¢. American tanners are apparently out of the foreign calfskin markets at today's prices, and from reports from the other side it would seem that the European leather market does not warrant tanners abroad paying present rates. The buying abroad is credited to speculators, and many here think the chances are that losses may be sustained on these purchases.

Boston.

Hides are noted as quiet as ever noted here. Tanners are apparently entirely disinterested and asking prices are purely nominal, shippers talking 10¼¢ to 11¢ for Ohio buffs, but with sales in other markets at about ¼¢ less. Extremes are held 11¼¢ to 12¢. Southern, while held firm and being in small supply, are slow of sale here, ranging about 9¢ to 9½¢.

OFFER US
HIDES, SKINS, TALLOW, GREASE
JACOB STERN & SONS
PHILADELPHIA, PA.
428 N. Third St. Established 1859

Chicago Section

Better to roll and gather no moss, than to lay in a rut and rot.

If we have many more elections we shall not need any Board of Trade.

Now they're talking of Carter H. Harrison for President. Nothing slow about Chicago Democrats!

Swift & Company's sales of fresh beef in Chicago for the week ending Saturday, April 8, averaged 8.78 cents per pound.

J. Ogden Armour, who has been ill with the grip at his city home on Michigan avenue, is reported as making favorable progress towards recovery.

Leaving banana and orange "raglans" on the sidewalk is nothing more nor less than fostering and encouraging profanity. Awful the way some people swear when the sidewalk gets from under!

P. J. ("Fish") Murray, well known in packing and butterine circles, appointed food examiner for all institutions under the control of the county by Peter Bartzén, will be kept in that position if President Peter knows himself, and he thinks he does.

According to the United States Department of Agriculture the number of brood sows in the country on April 1 was 10 per cent. larger than a year ago, Iowa leading with a 17 per cent. increase; Illinois, 12; Nebraska, 12; Missouri, 10, and Kansas, 7 per cent.

Any man can be all kinds of a crook and get away with it, providing he is not convicted. But once he begins to wear down a plank in a government corral to fit his particular shape, it is all off with him, and be it remembered it is not so easy to break out of these "last resorts" as it used to be, either.

Montana seems to be about one of the most up-to-the-split-second States in busi-

ness. Sending for our Chicago girls with a view to marrying them! Lots of eligible, well-to-do bachelors, behind this movement, or in front of it, just as you please. Also Montana is going after the tubercular dairy stock on its own hook. That's the stuff!

Horrible examples, and others not quite so horrible, please note: A Southern mammy "stepped off'n the ledge" the other day at the age of 129 years, or something like that. When questioned as to what she ascribed her long and healthy life she was wont to say: "De libberal use ob gin an' bacey since ah wuz nine yeahs ole, sah!"

For the benefit of those who did not get next that "gravel train" thing: Passenger got off a train one morning in the La Salle Depot and remarked to a big cop at the gate: "Never saw such a train in my life. Every son of a gun aboard was a Republican!" "That's nuttin," said the cop, "they're not so many. You wait till the gravel train pulls in!"

TROUBLE WITH THE BEEF MARKET.

Many factors appear to have conspired against the beef market this winter. Demand has been narrow at all times, and even the stereotyped market tonic, curtailment of supply, has failed to produce usual results. Receipts, as forecasted by the feeder movement during the last three months of 1910, have at no time been burdensome, measured by the normal absorbing capacity of the market, but outlet channels have been constantly congested and the trade has been forced to realize that the packers' chronic complaint, a bad beef market, was no idle fancy.

Prices have not been high enough to repress consumption, as the bulk of steers have been selling fully \$1 per cwt. lower than at the corresponding period of last year, so that other causes than cost must be assigned. Cheap eggs and poultry have been a pair of depressing influences, but probably the most potent is pork and mutton competition. Hogs have been \$3 to \$3.75 per cwt. lower than a year ago, sheep and lambs \$3.50 to \$4 lower and the public has shown its appreciation by purchasing the product. A year ago both pork and mutton were luxuries; this season both are within reach of the masses, and beef has suffered in consequence.

Retailers make no secret of the fact that they have been pushing pork and mutton because there has been a broad margin of profit in handling them. In one respect this

condition is temporary. Pork production will steadily increase, but present abundance of mutton will continue only a short time. While consuming more than a million sheep and lambs monthly all winter the public has ignored beef, to some extent, but it is competition that will be eliminated within a short time and beef must then come into its own.—Breeders' Gazette.

GREEN AND SWEET PICKLED MEATS.

(Special Report to The National Provisioner from The Davidson Commission Co.)

Chicago, April 13.—Quotations on green and sweet pickled meats, f. o. b. Chicago, loose, are as follows:

Regular Hams—Green, 8@10 lbs. ave., 12@12½c.; 10@12 lbs. ave., 11¼@11½c.; 12@14 lbs. ave., 10¾@11c.; 14@16 lbs. ave., 10¼@10½c.; 18@20 lbs. ave., 10¼@10½c. Sweet pickled, 8@10 lbs. ave., 12½c.; 10@12 lbs. ave., 11½@11¾c.; 12@14 lbs. ave., 10½@10¾c.; 14@16 lbs. ave., 10¼@10½c.; 18@20 lbs. ave., 10¼@10½c.

Skinny Hams—Green, 4@16 lbs. ave., 11½c.; 16@18 lbs. ave., 11½c.; 18@20 lbs. ave., 11½c.; 22@24 lbs. ave., 11¼c. Sweet pickled, 14@16 lbs. ave., 11½c.; 16@18 lbs. ave., 11½c.; 18@20 lbs. ave., 11½@11¾c.; 22@24 lbs. ave., 11½c.

New York Shoulders—Green, 10@12 lbs. ave., 7¾c. Sweet pickled, 10@12 lbs. ave., 7¾c.

Picnic Hams—Green, 5@6 lbs. ave., 8c.; 6@8 lbs. 7½c.; 8@10 lbs. ave., 7½c.; 10@12 lbs. ave., 7½c. Sweet pickled, 5@6 lbs. ave., 8c.; 6@8 lbs. ave., 7½c.; 8@10 lbs. ave., 7½c.; 10@12 lbs. ave., 7½c.

Clear Bellies—Green, 6@8 lbs. ave., 17c.; 8@10 lbs. ave., 15½c.; 10@12 lbs. ave., 12c.; 12@14 lbs. ave., 11c. Sweet pickled, 6@8 lbs. ave., 16c.; 8@10 lbs. ave., 14@14½c.; 10@12 lbs. ave., 11¼c.; 12@14 lbs. ave., 10¾c.

IT'S UP TO YOU

If you want perfect insulation—the kind that'll keep the cold air right in the cooler—the kind that won't rot and don't require the installation of an enormous quantity to attain efficiency—

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STAR CORK BOARD

UNITED CORK COMPANIES

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ENGINEERS
Mechanical, Electrical, Architectural
Specialties: Packing Plants, Cold Storage,
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BROKERS and COMMISSION MERCHANTS

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PACKING HOUSE AND COTTON SEED PRODUCTS
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Your Men Have Just As Good a Right As You

to a clean and easily cleansable place to hang their clothing.

PEN-DAR STEEL LOCKERS will keep them contented

They are built of expanded metal and sheet steel, and present a smooth, attractive surface.

Besides being neat to look at, they are fire-proof, vermin-proof, germ-proof and practically time-proof.

Made in units, rows, tiers or groups. Every locker furnished handsomely finished and with hooks, shelf, lock and number plate. Illustration shows design No. 230.

Write for Catalog.

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Satisfy Your Trade

Buy Morris & Company Boned and Fatted Hams

ROLLED READY FOR BOILING

Also Manufacturers of the Celebrated Supreme Brand Boiled Hams. The Ham with a Supreme Flavor When Ordering Specify this Brand. It's Always Safe to Say "Supreme"

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Any house producing upwards of 3,000 gallons of tankwater daily should install a Double Effect Evaporator for the manufacture of concentrated tankage. Such an equipment will pay for itself in less than a year. It is important that the apparatus should be of the simplest type possible both as concerns operation and maintenance. These requirements are excellently fulfilled by the

ZAREMBA PATENT EVAPORATOR

which combines the proved results of old practice with the latest and best improvements. This machine is built for long life and hard service and can be depended upon to run with a minimum amount of attention and repairs

Inquiries in regard to our specialty or concerning the TANKWATER PROPOSITION in general should be addressed to

ZAREMBA CO.

ELLICOTT SQUARE, BUFFALO

AMMONIA ANHYDROUS AND AQUA

Made with special reference to use in Ice and Refrigerating Plants, producing the least deposit for amount of work done



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New Orleans, La., I. L. Lyons & Co., Ltd., 222 Camp St.
New York City, N. Y., Charles Zoller Co., 211 E. 94th St.
Oklahoma City, Okla., Water Witch Mfg. Co.

Philadelphia, Pa., Robert Keller, 334 North Third St.
Pittsburg, Pa., Pennsylvania Salt Mfg. Co., 223 Water St.
Seattle, Wash., Northwest Ice Machine Co., 516 First Ave., South.
Washington, D. C., Leckie & Burrow, Hibbs Building.

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RECEIPTS.

	Cattle.	Calves.	Hogs.	Sheep.
Monday, April 3.....	21,705	1,373	44,159	19,368
Tuesday, April 4.....	2,917	8,050	14,977	16,128
Wednesday, April 5.....	12,104	2,746	20,905	9,758
Thursday, April 6.....	7,069	3,853	18,710	20,296
Friday, April 7.....	1,775	756	18,062	6,518
Saturday, April 8.....	300	10	11,000	1,500
Total this week.....	45,873	16,768	127,813	73,568
Previous week.....	46,595	16,086	133,628	73,263
Cor. week, 1910.....	28,312	13,332	70,166	52,583
Cor. week, 1909.....	40,296	11,822	115,884	68,345

SHIPMENTS.

	Cattle.	Hogs.	Sheep.
Monday, April 3.....	9,960	5	11,976
Tuesday, April 4.....	1,920	147	5,083
Wednesday, April 5.....	5,935	17	5,697
Thursday, April 6.....	3,718	43	7,685
Friday, April 7.....	1,183	34	5,765
Saturday, April 8.....	300	10	5,000
Total this week.....	20,016	256	41,206
Previous week.....	18,988	170	42,571
Cor. week, 1910.....	15,141	564	22,990
Cor. week, 1909.....	17,283	259	46,067

CHICAGO TOTAL RECEIPTS LIVESTOCK.

	Cattle.	Hogs.	Sheep.
Year to April 1, 1911.....	764,058	2,131,804	1,151,283
Same period, 1910.....	734,426	1,619,349	830,717

Combined receipts of hogs at eleven points:

Week ending April 8, 1911.....	438,000
Week previous.....	470,000
Year ago.....	279,000
Two years ago.....	398,000
Total year to date.....	6,622,000

Receipts at six points (Chicago, Kansas City, Omaha, St. Louis, St. Joseph, Sioux City) as follows:

	Cattle.	Hogs.	Sheep.
Week to April 8, 1911.....	118,000	348,200	184,400
Week ago.....	131,100	404,500	184,200
Year ago.....	84,000	228,700	108,300
Two years ago.....	115,500	306,000	157,200

CHICAGO PACKERS' HOG SLAUGHTER.

Week ending April 8, 1911:

Armour & Co.....	21,500
Swift & Co.....	15,000
S. & S. Co.....	13,400
Morris & Co.....	7,400
Anglo-American.....	4,200
Boyd-Lunham.....	3,100
Hammond.....	4,900
Western P. Co.....	5,400
Boore & Co.....	2,400
Roberts & Onke.....	1,900
Miller & Hart.....	3,100
Independent P. Co.....	2,100
Brennan P. Co.....	6,200
Others.....	90,600
Totals.....	113,700
Previous week.....	52,000
Year ago.....	75,400
Two years ago.....	1,642,500
Same period last year.....	1,285,700

WEEKLY AVERAGE PRICE OF LIVESTOCK.

	Cattle.	Hogs.	Sheep.	Lambs.
This week.....	\$6.30	\$6.40	\$4.50	\$5.90
Previous week.....	6.15	6.58	4.80	6.00
Cor. week, 1910.....	7.50	10.57	7.55	8.70
Cor. week, 1909.....	6.10	7.20	5.60	7.75
Cor. week, 1908.....	6.45	6.95	6.00	7.40

CATTLE.

Good to prime heaves.....	\$6.25@6.75
Fair to good heaves.....	5.50@6.25
Common to fair heaves.....	4.75@5.50
Inferior killers.....	4.00@4.75
Fair to fancy yearlings.....	5.70@7.10

Good to choice cows.....	4.00@5.25
Canner bulls.....	2.50@3.35
Good to choice calves.....	6.00@7.35
Heavy calves.....	4.50@5.00
Feeding steers.....	4.50@5.70
Stockers.....	3.25@5.25
Medium to good beef cows.....	3.50@4.35
Common to good cutters.....	3.00@3.35
Inferior to good canners.....	2.35@2.85
Fair to choice heifers.....	4.25@5.50
Butcher bulls.....	4.75@5.25
Bologna bulls.....	4.00@4.75

HOGS.

Prime to heavy butchers, 200 to 300 lbs.....	\$6.20@6.35
Prime to heavy, 300 to 400 lbs.....	6.15@6.25
Choice light butchers, 190 to 230 lbs.....	6.30@6.35
Heavy packing, 250 lbs. and up.....	6.00@6.15
Choice to light, 190 to 190 lbs.....	6.45@6.70
Light mixed, 180 to 200 lbs.....	6.30@6.50
Mixed packing, 200 lbs. and up.....	6.20@6.35
Rough heavy packing.....	5.75@6.00
Pigs, 110 lbs. and under.....	6.20@6.70
Pigs, 110 to 140 lbs.....	6.25@6.65
Boars.....	3.06@4.50
*Stags.....	6.50@6.70

*All stags subject to 80 lbs. dockage.

SHEEP.

Feeding and breeding ewes.....	\$3.00@4.00
Fed western lambs.....	5.25@6.40
Native ewes.....	3.25@4.60
Native lambs.....	5.00@6.40
Colorado wool lambs.....	6.25@6.35
Colorado shorn lambs.....	5.50@5.75
Shorn lambs.....	5.25@6.15
Fed western wethers.....	4.25@4.60
Shorn wethers.....	4.00@4.15
Feeding yearlings.....	4.25@4.85
Fed yearlings.....	5.00@5.25
Heavy yearlings.....	4.25@5.25

CHICAGO PROVISION MARKET

Range of Prices.

SATURDAY, APRIL 8, 1911.

PORK—(Per bbl.)—	Open.	High.	Low.	Close.
May.....	\$15.20	\$15.20	\$15.05	\$15.10
July.....	14.95	14.95	14.75	14.77½
LARD—(Per 100 lbs.)—				
May.....	7.97½	7.97½	7.90	7.90
July.....	8.05	8.05	7.97½	7.97½
September.....	8.07½	8.07½	8.00	8.00
RIBS—(Boxed, 25c. more than loose)—				
May.....	8.52½	8.55	8.42½	8.45
July.....	8.12½	8.12½	8.00	8.00
September.....	8.02½	8.02½	7.92½	7.92½

MONDAY, APRIL 10, 1911.

PORK—(Per bbl.)—				
May.....	14.92½	15.02½	14.90	15.00
July.....	14.02½	14.67½	14.02½	14.65
LARD—(Per 100 lbs.)—				
May.....	7.80	7.82½	7.75	7.75
July.....	7.85	7.90	7.85	7.85
September.....	7.95	7.95	7.87½	7.92½
RIBS—(Boxed, 25c. more than loose)—				
May.....	8.35	8.40	8.30	8.37½
July.....	7.92½	7.95	7.90	7.92½
September.....	7.87½	7.87½	7.85	7.87½

TUESDAY, APRIL 11, 1911.

Holiday. No market.

WEDNESDAY, APRIL 12, 1911.

PORK—(Per bbl.)—				
May.....	15.00	15.20	15.00	15.12½
July.....	14.32½	14.77½	14.50	14.67½
LARD—(Per 100 lbs.)—				
May.....	7.75	7.87½	7.75	7.80
July.....	7.85	7.97½	7.85	7.92½
September.....	7.87½	8.02½	7.87½	7.97½

RIBS—(Boxed, 25c. more than loose)—				
May.....	8.32½	8.45	8.30	8.42½
July.....	7.90	8.02½	7.92½	8.00
September.....	7.87½	7.95	7.85	7.90

THURSDAY, APRIL 13, 1911.

PORK—(Per bbl.)—				
May.....	15.15	15.20	15.05	15.20
July.....	14.70	14.80	14.70	14.80

LARD—(Per 100 lbs.)—				
May.....	7.82	7.92	7.82	7.92
July.....	7.92	8.02	7.92	8.02
September.....	8.00	8.10	7.97	8.10

RIBS—(Boxed, 25c. more than loose)—				
May.....	8.45	8.47	8.40	8.47
July.....	8.02	8.10	7.97	8.10
September.....	7.95	8.05	7.90	8.05

FRIDAY, APRIL 14, 1911.

Holiday. No market.

†Bld. ‡Asked.

CHICAGO RETAIL FRESH MEATS.

(Corrected weekly by Terry & Son, 41st and Halsted Streets.)

Native Rib Roast.....	12½@22
Native Sirloin Steaks.....	14@22
Native Porterhouse Steaks.....	20@28
Native Pot Roasts.....	10@14
Rib Roasts from light cattle.....	10@12½
Beef Stew.....	10@12½
Boneless Corned Briskets, Native.....	12½@12
Corned Rumps, Native.....	12@12
Corned Ribs.....	10@10
Corned Flanks.....	10@10
Round Steaks.....	14@20
Round Roasts.....	12½@18
Shoulder Steaks.....	14@14
Shoulder Rumps.....	12½@12
Shoulder Neck End, Trimmed.....	16@16
Rolls Roast.....	10@12½

Lamb.

Hind Quarters, fancy.....	15@18
Fore Quarters, fancy.....	12½@15
Legs, fancy.....	18@20
Stew.....	10@12½
Chops, shoulder, per lb.....	14@14
Chops, rib and loin, per lb.....	20@22
Chops, Frenched, each.....	10@12½

Mutton.

Legs.....	@14
Stew.....	@6
Shoulders.....	@10
Hind Quarters.....	@14
Fore Quarters.....	@10
Rib and Loin Chops.....	@14
Shoulder chops.....	@12½

Pork.

Pork Loins.....	@14
Pork Chops.....	@15
Pork Shoulders.....	@11
Pork Tenderloins.....	@35
Pork Butts.....	@12½
Spare Ribs.....	@12½
Hocks.....	@12½
Pigs' Heads.....	@8
Leaf lard.....	@10

Veal.

Hind Quarters.....	@18
Fore Quarters.....	@14
Legs.....	@20
Breasts.....	@12½
Shoulders.....	@14
Cutlets.....	@20
Rib and Loin Chops.....	@16

Butchers' Offal.

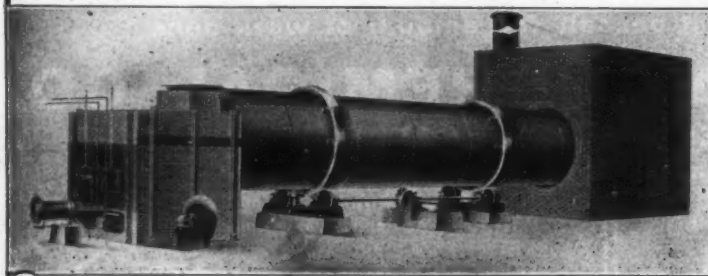
Suet.....	@9
Tallow.....	@4
Bones, per cwt.....	@\$1.00
Calfskins, 8 to 15 lbs.....	@15½
Calfskins, under 8 lbs. (deacons).....	@65

AUTOMATIC
IMPROVED

TANKAGE PRESSES AND DRYERS

Economical Efficient
Great CapacitySAVING IN LABOR ALONE IN ONE YEAR WILL
OFFSET COST TO INSTALLFor Tankage, Blood, Bone, Fertilizer, all Animal and
Vegetable Matter. Installed in the largest packing-
houses, fertilizer and fish reduction plants in the world.

Send for Catalogue T. B.

American Process Co.
68 William St., New York

CHICAGO MARKET PRICES

WHOLESALE FRESH MEATS.

Carcass Beef.

Good native steers	10 1/2 @ 11
Native steers, medium	9 1/2 @ 10 1/2
Heifers, good	9 1/2 @ 10
Cows	8 @ 8 1/2
Hind Quarters, choice	12 1/2 @ 12 1/2
Fore Quarters, choice	8 @ 8

Beef Cuts.

Cow Chunks	5 @ 6
Steer Chunks	7 @ 7 1/2
Boneless Chunks	7 @ 7 1/2
Medium Plates	6 1/2 @ 6 1/2
Steer Plates	6 @ 6 1/2
Cow Rounds	8 @ 8 1/2
Steer Rounds	9 @ 9 1/2
Cow Loins	10 1/2 @ 11
Steer Loins, Heavy	15 @ 15
Beef Tenderloins, No. 1	22 @ 22
Beef Tenderloins, No. 2	19 @ 19
Strip Loins	8 1/2 @ 9
Striplin Butts	11 @ 11 1/2
Shoulder Clods	8 1/2 @ 9
Rolls	12 @ 12
Rump Butts	9 1/2 @ 11
Trimnings	7 @ 7
Shank	5 1/2 @ 5 1/2
Cow Ribs, Common, Light	8 @ 8 1/2
Cow Ribs, Heavy	10 @ 10
Steer Ribs, Light	10 1/2 @ 10 1/2
Steer Ribs, Heavy	11 1/2 @ 11 1/2
Loin Ends, steer, native	13 @ 13
Loin Ends, cow	10 @ 10
Hanging Tenderloins	9 @ 9
Flank Steak	9 1/2 @ 12 1/2
Hind Shanks	4 @ 4

Beef Offal.

Livers	5 1/2 @ 5 1/2
Hearts	5 1/2 @ 5 1/2
Tongues	13 @ 14
Sweetbreads	21 @ 21
Ox Tail, per lb.	5 1/2 @ 5 1/2
Fresh Tripe, plain	4 @ 4
Fresh Tripe, H. C.	5 1/2 @ 5 1/2
Brains	5 1/2 @ 5 1/2
Kidneys, each	5 @ 5

Veal.

Heavy Carcass Veal	10 @ 10 1/2
Light Carcass	10 @ 10
Good Carcass	12 @ 12
Good Saddles	14 1/2 @ 14 1/2
Medium Racks	11 @ 11
Good Racks	12 @ 12

Veal Offal.

Brains, each	5 @ 5
Sweetbreads	45 @ 45
Pucks	35 @ 35
Heads, each	20 @ 22

Lambs.

Medium Caul	10 1/2 @ 10 1/2
Good Caul	10 @ 10
Round Dressed Lambs	12 @ 12
Saddles, Caul	13 1/2 @ 13 1/2
R. D. Lamb Racks	8 @ 8
Caul Lamb Racks	8 @ 8
R. D. Lamb Saddles	15 @ 15
Lamb Fries, per pair	7 @ 8
Lamb Tongues, each	4 @ 4
Lamb Kidneys, each	2 @ 2

Mutton.

Medium Sheep	9 1/2 @ 10
Good Sheep	10 1/2 @ 10 1/2
Medium Saddles	12 1/2 @ 12 1/2
Good Saddles	13 1/2 @ 13 1/2
Medium Racks	6 @ 6
Good Racks	7 @ 7
Mutton Legs	10 1/2 @ 10 1/2
Mutton Loin	5 @ 5
Mutton Stew	5 @ 5
Sheep Tongues, each	3 @ 3
Sheep Heads, each	6 @ 6

Fresh Pork, Etc.

Dressed Hogs	10 @ 12 1/2
Pork Loin	12 @ 12
Leaf Lard	8 @ 8
Tenderloins	25 @ 25
Spare Ribs	8 1/2 @ 8 1/2
Butts	9 1/2 @ 9 1/2
Hocks	8 @ 8
Trimnings	6 @ 6
Extra Lean Trimnings	8 @ 8
Tails	6 1/2 @ 6 1/2
Knocks	4 @ 4
Pigs' Feet	3 @ 3
Pigs' Heads	6 @ 6
Blade Bones	7 @ 7
Blade Meat	8 1/2 @ 8 1/2
Cheek Meat	9 1/2 @ 9 1/2
Hog Livers, per lb.	2 @ 2
Neck Bones	2 1/2 @ 2 1/2
Skinless Shoulders	8 1/2 @ 8 1/2
Pork Hearts	4 @ 4
Pork Kidneys, per lb.	4 @ 4
Pork Tongues	12 @ 12
Strip Bones	5 @ 5
Tail Bones	6 @ 6 1/2
Brains	5 @ 5
Backfat	9 @ 9
Hams	13 1/2 @ 13 1/2
Calas	10 1/2 @ 10 1/2
Bellies	13 @ 13
Shoulders	8 1/2 @ 8 1/2

SAUSAGE.

Columbia Cloth Bologna	8 @ 8
Bologna, large, long, round, in casings	8 @ 8
Choice Bologna	9 1/2 @ 9 1/2
Viennas	10 1/2 @ 10 1/2

Frankfurters	10 1/2 @ 10 1/2
Blood, Liver and Headcheese	8 @ 8
Tongue	12 1/2 @ 12 1/2
Mixed Sausage	11 @ 11
Luncheon Sausage, cloth paraffine	14 @ 14
New England Sausage	13 1/2 @ 13 1/2
Compressed Luncheon Sausage	13 1/2 @ 13 1/2
Special Compressed Ham	13 1/2 @ 13 1/2
Berliner Sausage	11 @ 11
Boneless Butts in casings	18 @ 18
Oxford Butts in casings	16 @ 16
Polish Sausage	10 @ 10
Garlic Sausage	10 @ 10
Country Smoked Sausage	10 @ 10
Farm Sausage	14 @ 14
Pork Sausage, bulk or link	9 1/2 @ 9 1/2
Pork Sausage, short link	10 1/2 @ 10 1/2
Boneless Pigs' Feet	8 @ 8
Hams, Bologna	12 1/2 @ 12 1/2

Summer Sausage.

Best Summer, H. C. Medium Dry	24 @ 24
German Salami, Medium Dry	20 @ 20
Italian Salami, Medium Dry	24 1/2 @ 24 1/2
Holsteiner	14 1/2 @ 14 1/2
Mettwurst, New	17 @ 17
Farmer	7 @ 7
Monarque Cervelat, H. C.	18 1/2 @ 18 1/2

Sausage in Oil.

Smoked Sausage, 1-50	5.00 @ 5.00
Smoked Sausage, 2-20	4.50 @ 4.50
Bologna, 1-50	4.75 @ 4.75
Bologna, 2-20	4.25 @ 4.25
Frankfurt, 1-50	5.00 @ 5.00
Frankfurt, 2-20	4.50 @ 4.50

VINEGAR PICKLED GOODS.

Pickled Pigs' Feet, in 200-lb. barrels	9.75 @ 9.75
Pickled Plain Tripe, in 200-lb. barrels	6.50 @ 6.50
Pickle H. C. Tripe, in 200-lb. barrels	7.75 @ 7.75
Pickle Ox Lips, in 200-lb. barrels	15.00 @ 15.00
Pickled Pigs' Snouts, in 200-lb. barrels	18.00 @ 18.00
Lamb Tongues, Short Cut, barrels	32.00 @ 32.00

CORNED, BOILED AND ROAST BEEF.

1 lb., 2 doz. to case	Per doz. \$1.05
2 lbs., 1 or 2 doz. to case	3.65 @ 3.65
6 lbs., 1 doz. to case	14.50 @ 14.50
14 lbs., 1/2 doz. to case	32.00 @ 32.00

EXTRACT OF BEEF.

1-oz. jars, 1 doz. in box	Per doz. \$2.25
2-oz. jars, 1 doz. in box	3.55 @ 3.55
4-oz. jars, 1 doz. in box	6.50 @ 6.50
8-oz. jars, 1/2 doz. in box	11.80 @ 11.80
16-oz. jars, 1/2 doz. in box	22.00 @ 22.00
2, 5 and 10-lb. tins	\$1.75 per lb.

BARRELED BEEF AND PORK.

Extra Plate Beef, 200-lb. bbls.	15.00 @ 15.00
Plate Beef	14.00 @ 14.00
Prime Mess Beef	— @ —
Extra Mess Beef	— @ —
Beef Hams (220 lbs. to bbl.)	— @ —
Rump Butts	16.00 @ 16.00
Mess Pork, new	17.00 @ 17.00
Clear Fat Backs	17.00 @ 17.00
Family Bar Beef	20.00 @ 20.00
Bean Pork	13.50 @ 13.50

LARD.

Pure leaf, kettle rendered, per lb., tes.	10 1/2 @ 10 1/2
Pure lard	9 1/2 @ 9 1/2
Lard, substitutes, tes.	8 1/2 @ 8 1/2
Lard, compound	8 1/2 @ 8 1/2
Cooking oil, per gal., in barrels	56 @ 56
Barrels, 1/2 c. over tierces; half barrels, 1/4 c. over tierces; tubs and pails, 10 to 80 lbs., 1/4 to 1 c. over tierces.	— @ —

BUTTERINE.

1 to 6, natural color, solids, f. o. b. Chi-	15 1/2 @ 15 1/2
cago	19 1/2 @ 19 1/2
Cooks' and bakers' shortening, tubs.	13 @ 14

DRY SALT MEATS.

(Boxed. Loose are 1/4 c. less.)

Clear Bellies, 14@16 avg.	11 1/2 @ 11 1/2
Clear Bellies, 18@20 avg.	10 1/2 @ 10 1/2
Rib Bellies, 18@20 avg.	10 1/2 @ 10 1/2
Fat Backs, 12@14 avg.	7 @ 7
Regular Plates	7 @ 7
Short Clears	— @ —
Butts	6 1/2 @ 6 1/2
Bacon meats, 1/4 c. to 1 c. more.	— @ —

WHOLESALE SMOKED MEATS.

Hams, 12 lbs., avg.	15 1/2 @ 15 1/2
Hams, 16 lbs., avg.	13 1/2 @ 13 1/2
Skinless Hams	14 1/2 @ 14 1/2
Calas, 4@6 lbs., avg.	10 @ 10
Calas, 6@12 lbs., avg.	9 1/2 @ 9 1/2
New York Shoulders, 8@12 lbs., avg.	12 @ 12
Breakfast Bacon, fancy	23 1/2 @ 23 1/2
Wide, 6@8 avg., and strip, 3@4 avg.	16 @ 16
Rib Bacon, wide, 8@12, strip, 4@6 avg.	14 @ 14
Dried Beef Sets	18 @ 18
Dried Beef Insides	18 1/2 @ 18 1/2
Dried Beef Knuckles	18 1/2 @ 18 1/2
Dried Beef Outsides	17 1/2 @ 17 1/2
Regular Boiled Hams	19 @ 19
Smoked Boiled Hams	20 @ 20
Boiled Calas	15 @ 15
Cooked Loin Ribs	20 @ 20
Cooked Boiled Shoulder	15 @ 15

SAUSAGE CASINGS.

F. O. B. CHICAGO.

Rounds, per set	15 @ 15
Export Rounds	21 @ 21
Middles, per set	57 @ 57
Beef bungs, per piece	8 @ 8
Beef wensads	7 1/2 @ 7 1/2
Beef bladders, medium	28 @ 28
Beef bladders, small, per doz.	30 @ 30
Hog casings, as packed	35 @ 35
Hog casings, free of salt	68 @ 68
Hog middles, per set	10 @ 10
Hog bungs, export	15 @ 15
Hog bungs, large mediums	10 @ 10
Hog bungs, prime	7 @ 7
Hog bungs, narrow	5 @ 5
Imported wide sheep casings	90 @ 90
Imported medium wide sheep casings	80 @ 80
Imported medium sheep casings	70 @ 70
Hog stomachs, per piece	4 @ 4

FERTILIZERS.

Dried blood, per unit	3.10 @ 3.10
Hoof meal, per unit	2.50 @ 2.50
Concentrated tankage	2.85 @ 2.85
Ground tankage, 12%	2.60 @ 2.65 and 10c.
Ground tankage, 11%	2.60 @ 2.65 and 10c.
Ground tankage, 10%	2.60 and 10c.
Crushed tankage, 9 and 20%	2.40 and 10c.
Ground tankage, 6 and 35%	20.00 @ 20.50
Ground raw bone, per ton	28.00 @ 28.50
Ground steam bone, per ton	18.00 @ 18.50
Unground tankage, per ton less than ground.	50c. @ 50c.

HORNS, HOOFS AND BONES.

Horns, No. 1, 65@70 lbs., aver.	275.00 @ 300.00
Horns, black, per ton	30.00 @ 35.00
Horns, striped, per ton	40.00 @ 45.00
Horns, white, per ton	50.00 @ 55.00
Flat shin bones, 40 lbs. av., per ton	60.00 @ 62.50
Round shin bones, 38-40 lbs. av., per ton	65.00 @ 70.00
Round shin bones, 30-32 lbs. av., per ton	77.50 @ 80.00
Long thigh bones, 90-95 lbs. av., per ton	92.50 @ 95.00
Skulls, jaws and knuckles, per ton	27.50 @ 28.50

LARD.

Prime steam, cash	7.75 @ 7.75
Prime steam, loose	7.30 @ 7.30
Leaf	7 1/2 @ 7 1/2
Compound	6 1/2 @ 6 1/2
Neutral lard	8 1/2 @ 8 1/2

STEARINES.

Prime oleo	7 1/2 @ 7 1/2
Oleo No. 2	7 @ 7
Mutton	7 @ 7
Tallow	6 1/2 @ 6 1/2
Grease, yellow	5 1/2 @ 5 1/2
Grease, A white	5 1/2 @ 6 1/2

OILS.

Lard oil, extra, winter strained, tierces	73 @ 75
Extra No. 1 lard oil	60 @ 61
No. 1 lard oil	57 @ 58
No. 2 lard oil	55 @ 56
Oleo oil, extra	7 @ 7 1/2
Oleo oil, No. 2	7 @ 7 1/2
Oleo stock	7 @ 7 1/2
Neatsfoot oil, pure, bbls.	68 @ 70
Acidless tallow oil, bbls.	60 @ 61
Corn oil, loose	5.25 @ 5.30

TALLOW.

Edible	6 1/2 @ 6 1/2
Prime city	6 1/2 @ 6 1/2
No. 1 Country	5 1/2 @ 6
Packers' prime	6 @ 6 1/2
Packers' No. 1	5 1/2 @ 5 1/2
Packers' No. 2	5 1/2 @ 5 1/2
Renderers' No. 1	5 1/2 @ 5 1/2

GREASES.

White, choice	6 1/2 @ 6 1/2
White, "A"	5 1/2 @ 5 1/2
White, "B"	5 1/2 @ 5 1/2
Bone	5 1/2 @ 5 1/2
House	5 1/2 @ 5 1/2
Yellow	5 1/2 @ 5 1/2
Brown	5 @ 5 1/2
Glue Stock	5 1/2 @ 5 1/2
Garbage grease	5 @ 5

COTTONSEED OILS.

P. S. Y., loose	43 @ 43 1/2
P. S. Y., soap grade	43 @ 43
Soap stock, bbls., concn., 62@65% f. a.	3.00 @ 3.25
Soap stock, loose, reg., 50% f. a.	1 @ 1

COOPERAGE.

Ash pork barrels	80 @ 82
Oak pork barrels	87 @ 82
Lard tierces	1.27 1/2 @ 1.30

CURING MATERIALS.

Refined saltpetre	4 1/2 @ 6 1/2
Boric acid, crystal to powdered	7 @ 7 1/2
Borax	3 1/2 @ 4

Sugar—	
White, clarified	4 1/2 @ 4 1/2
Plantation, granulated	5 @ 5
Yellow, clarified	4 1/2 @ 4 1/2

Salt—	
Ashton, in bags, 224 lbs.	2.25 @ 2.25
English packing, in bags, 224 lbs.	1.48 @ 1.48
Michigan, granulated, car lots, per ton	3.60 @ 3.60
Michigan, medium, car lots, per ton	3.50 @ 3.50
Casing salt, bbls., 280 lbs., 2x@3x	1.40 @ 1.40

LIVE STOCK MARKETS

CHICAGO

(Special Letter to The National Provisioner from National Livestock Commission Co.)

Union Stock Yards, Chicago, April 12.

To readily absorb a heavy run of 30,368 cattle, such as we had on Monday, the demand would have to be increased 25@40 per cent. over its present volume, and with an extremely meager call from Eastern order buyers, due to a slack kosher trade on account of certain Jewish holidays, it was utterly impossible to inject anything like life or activity into the trade on the opening day of the week. The run was not only liberal numerically, but was of "beefy proportions," and the general market ruled 15@25c. lower. Choice 1,350@1,550-lb. beefs went from \$6.35@6.60, with most of the good to choice 1,200@1,350-lb. steers from \$6@6.35. Bulk of the medium to good 1,150@1,300-lb. grades sold \$5.70@6, with light-weight, short-fed killers from \$5.30@5.65. Tuesday's actual receipts of cattle were 2,386 head. Wednesday (today) receipts are very light, being estimated at 11,500, and ordinarily this would mean a sharp advance in prices, but Monday's extremely liberal run was more than sufficient for all requirements, and put buyers in an independent position, resulting in a slow, draggy trade today, with prices about on a par with Monday's decline. There are plenty of cattle in the country in good marketable condition. The enormous supply of cheap mutton and pork, which naturally has a tendency to attract the consumers' attention to those commodities, can't help but result in a greatly curtailed demand for beef.

The speculators opened the ball on Monday by paying steady prices for their early purchases, but the packers laid back, and when their buyers finally unlimbered it was at a 10@15c. decline, especially on the good to choice cows and heifers (excepting yearlings), the loss on these being largely due to the severe decline in steers, the cheaper grades of which they come in contact with. Medium to good cows and heifers met with relatively best call and showed least decline. Bulls suffered a loss of 10@15c. per cwt., and calves were 25@35c. lower than last week's close, the decline being partly the result of the mediocre quality, such as usually arrives on Monday. Tuesday's trade on cows and heifers, as well as bulls, was about steady at Monday's 10@15c. decline. Receipts of calves were again very heavy, being estimated at 8,500 head, and while values declined 50@75c. from the "high time" last Friday they were not notably different from Tuesday of last week, a few fancy lots selling \$6.75@7, with the bulk of the good vealers selling \$6.50@6.75, and plain light-weight calves from \$6@6.35.

Another big run of hogs last Monday indicates pretty strongly that there is still quite a liberal supply of marketable hogs in the country. Receipts today, 22,000; market ruling steady to 5c. lower; light grades suffering a full 5c. decline. The light-weights have gone off more rapidly than the heavy during the past few days, owing to the curtailed demand from Eastern shippers. Bulk of the medium and heavy butchers selling today \$6.20@6.25; light butchers, \$6.30@6.35; good to medium light, \$6.35@6.50; big sows going in small bunches at \$5.70@5.80.

Sheep and lamb trade seems to have landed in a demoralized channel, excepting on the light-weight lambs, which are very scarce. While the decline on light-weight lambs amounts to no more than 10@15c. since the close of last week, the medium and heavy-weights and sheep are 25@35c. lower, and there is stock lying in the pens that has been held here for two or three days without an offer. The dressed meat situation seems to be in very bad condition, and packers are simply buying from "hand to mouth." We quote: Woolled stock—Good to choice lambs, \$6.20@6.35; fat wethers, \$4.85@4.85. Clipped stock—Fat wethers, \$4@4.25; fat ewes, \$3.75@4.10; choice light yearlings, \$5@5.30; heavy

yearlings, \$4.50@4.75; good to prime lambs, \$5.35@5.65; poor to medium lambs, \$5@5.25; heavy lambs, \$4.50@5.

ST. LOUIS

(Special Letter to The National Provisioner.)

National Stock Yards, Ill., April 12. Cattle receipts so far this week total 10,700 head. Monday's market opened with a supply of 4,000 head, beef steers of medium grade selling largely at steady prices, while those of good quality changed hands at 10 to 15c. lower. Some beefs weighing 1,500 lbs. and of pretty good quality, though not choice, topped at \$6.35. Tuesday's deals in the steer trade ran steady to a dime lower, nothing of a toppy nature available, best bringing \$6.30. Other good grades brought \$5.90 to \$6.25, while quite a number of fair to good light beefs brought \$5.40 to \$5.80. A new top for heifers was obtained on a lot of white faces weighing 690 lbs., which brought \$6.65. Steer trade today, Wednesday, while strong throughout, did not show any perceptible change from the price basis of yesterday. The supply was of moderate volume, a lot of 1,566 lb. beefs bringing the top of the week, \$6.50. Outside of this one lot, the quality of the supply was a little below the average. The cow and heifer market has been a very irregular affair, and with the exception of strictly good heifers, all grades up until today have followed about the same trend as have steers. Bulk of the cow supply today sold at \$4 to \$5.30.

Hog receipts so far this week total 40,200 head, a gain of about 10,000 head over the first three days of last week, and a gain of 20,000 head over the same period last year. Compared with a week ago today, Wednesday, the market is 25 to 40c. lower. Top today was \$6.50, bulk of all weights going at \$6.20 to \$6.40. Shippers and butchers have been more active than the packers in their purchases and the light and medium weight hogs which they demand have been obtaining the best prices. Bulk of the butcher and shipper hogs today brought \$6.30 to \$6.50, packers, \$6 to \$6.15 for the heavy weights, and \$6.15 to \$6.30 for medium weights.

Sheep and lamb receipts for Monday and Tuesday amounted to 14,600 head, while today, the total supply consisted of but 1,265 head. Colorado lambs still comprise the bulk of receipts, although today none were offered. Some of these topped the week at \$6.35 on Monday, others selling at \$6.10 to \$6.25. Monday's market on the whole was 15 to 25c. lower than last week's close. Prices today were fully steady, with Tuesday, and the light supply was disposed of at any early hour. A few spring lambs are arriving, but not enough to arrive at an accurate quotation on the best grades. Best mutton sheep on the market this week were Westerns, and brought \$5.

KANSAS CITY

(Special Letter to The National Provisioner.)

Kansas City Stock Yards, April 11, 1911.

The cattle market was put on the invalid list yesterday because of good runs at all markets. Naturally heavy steers sold lower here today; declines mostly 10 to 15 cents on those carrying big weight; light steers and she stuff steady to a little lower. Cows and heifers sold strong yesterday, as receipts run to heavy cattle more than usual this week. Steers under \$6.00 have not lost as much as the higher priced ones, but bulk of steers today are selling at \$5.70@6.15, against \$5.90@6.40 as the range best time last week, top steers this week \$6.40. Cows bring \$4.50@5.35; heifers, \$4.75@6.25; bulls, \$4.00@5.30; calves, \$4.00@7.00; stock steers, \$5.00@5.75; feeders, \$5.40@5.75.

Twenty-six thousand head was the size of the crowd of hogs that put in appearance today, and the market, already enfeebled, could

not be blamed for springing back affrighted. Ten cents was the cut in most cases, some heavy hogs 15c. lower, and the lower edge of the bulk of sales sank beneath the \$6 mark, bulk running from \$5.90@6.20; top, \$6.25. A month ago Armour estimated 800,000 hogs at this market in April, May and June, 200,000 more than same months last year. At the present rate the prophecy will be fulfilled, and a little more.

Sheep run today is 10,000 head, market barely steady, spring lambs \$8.00; woolled lambs, \$6.10 for best; clipped lambs, \$5.50. Some yearlings brought \$5.40 today, ewes quotable at \$4.50, wethers \$5.00, clipped stock 50 cents below woolled stock. Good runs are arriving at all market points this week, and plenty are in sight for balance of the week, so if there is any recovery in prices, it will be after the close of this week. Dealers do look for such recovery in the next few weeks, in spite of the blue outlook now.

Sales to local killers last week were as follows:

	Cattle	Hogs	Sheep
Armour	3,762	18,517	9,725
Fowler	2,509	10,613	2,617
S. & S.	4,583	13,176	6,158
Swift	4,167	14,092	6,559
Cudahy	2,545	7,107	4,029
Morris & Co.	3,239	9,728	4,790
Butchers	147	131	13

Total 20,972 73,364 33,891

OMAHA

(Special Letter to The National Provisioner.)

Union Stock Yards, So. Omaha, April 11.

Receipts of cattle were moderate the latter part of last week, and prices advanced 15@25c. The present week started out with heavy receipts and with a sharp break in prices. The general run of beef cattle were 15@25c. lower for the two days of the week, thus practically wiping out the advance of last week. Poor to pretty good kinds of beefs sold from \$5.25@6.20 today, with a quotable top of 30c. for extra good kinds. The bulk of the beefs sold went at \$5.75@6.00. Cows and heifers have been selling higher in proportion than beef steers, heifers especially being in splendid demand and showing very little decline even in the face of the sharp decline on beef steers. Good heifers sold today as high as \$5.70, with the general run of cows and heifers bringing \$4.50@5.15.

The hog market has continued steadily on its downward course. Hogs on Monday of this week sold on an average at \$5.94, the first time this year that the average price has fallen below \$6.00. The market was still lower today, the outside range being \$5.50@6.10, with the big bulk at \$5.75@6.00. Light hogs are still commanding a premium; the best weighing around 200 pounds sold today at \$6.10, the top price, while hogs weighing over 400 pounds sold as low as \$5.50, with the general run of 300-pound hogs at \$5.70@5.80.

The sheep market last week was very dull and very unsatisfactory, but with the opening of the present week the trade took on a better tone and today prices were quoted strong to a little higher, the best Mexican lambs selling up to \$6.25, with pretty fair Westerns at \$5.80 and with shorn Westerns at \$5.00. The receipts of wethers and ewes have been very light recently. Good to choice ewes are quotable at \$4.50@4.85, with good to choice wethers at \$4.85@5.00, and handy weight yearlings at \$5.10@5.35.

MEAT AND STOCK EXPORTS

WEEKLY REPORT TO APRIL 10, 1911.

Exports from	Live cattle	Live sheep	Grs. of beef
New York	1,622	—	1,991
Boston	1,400	851	—
Baltimore	438	—	—
St. Johns	626	1,000	—
Exports to			
London	2,154	1,000	1,407
Liverpool	1,912	851	494
Bermuda and West Indies	29	—	—
Totals to all ports	4,068	1,850	1,991
Total to all ports last week	3,190	2,500	4,890

THE WEEK'S CLOSING MARKETS

[Friday being a market holiday, closing quotations are given on Thursday's markets.]

RECEIPTS AT CENTERS

SATURDAY, APRIL 8, 1911.

THURSDAY'S GENERAL MARKETS.

Liverpool Provision Market.

Liverpool, April 13.—(By Cable.)—Beef, extra India mess, 90s. 6d. Pork, prime mess, 77s. 6d.; shoulders, 38@40s.; hams, 51@51s. 6d. Bacon, Cumberland cut, 52s.; long clear, 52s.; bellies, 52s. Tallow, prime city, 29s. 7½d.; choice, 30s. Turpentine, 64s. Rosin, common, 18s. 9d. Lard, spot prime Western, 41s. 6d.; American refined in pails, 41s. 6d.; 2 28-lb. blocks, 40s. 9d. Lard, Hamburg, 39¾ marks; Cheese, Canadian, finest white new, 63s.; colored, —. Tallow, Australian (London), 30s. 3d.@33s.6d.

Hull and Marseilles Oils.

Hull, April 12.—Cottonseed oil, crude, spot, 25s.; refined, March-August, 27s. 3d. Soya bean oil, 28s. 3d.

Marseilles, April 12.—Sesame oil, labrique, 67 francs; edible, 90 francs. Copra, fabrique, 75½ francs; edible, 90 francs. Peanut, fabrique, 65 francs; edible, 92 francs.

THURSDAY'S LIVESTOCK MARKETS.

Chicago, April 13.—Market steady to 5c. higher; quality fair; bulk of prices, \$6.15@6.35; mixed and butchers', \$6.05@6.50; heavy, \$5.80@6.35; rough, \$5.80@6; Yorkers, \$6.45@6.55; cattle market steady to 10c. higher; beefs, \$5.20@6.75; cows and heifers, \$2.70@5.85; Texas steers, \$4.50@5.70; stockers and feeders, \$4.10@5.80; Westerns, \$4.85@5.85. Sheep market weak to 10c. lower; natives, \$3@4.90; Western, \$3.15@4.90; yearlings, \$4.40@5.40; lambs, \$4.75@6.20.

Kansas City, April 13.—Hogs strong at \$5.70@6.35.

St. Louis, April 13.—Market higher, at \$6.25@6.55.

Cleveland, April 13.—Hog market higher, at \$6.10@6.75.

Indianapolis, April 13.—Hogs higher at \$6.25@6.60.

East Buffalo, April 13.—Market opened steady; 2,400 on sale; market strong at \$6.40@6.85.

Louisville, April 13.—Hog market lower, at \$6.10@6.40.

Pittsburg, April 13.—Hog market active, at \$6.30@6.90.

Omaha, April 13.—Hogs strong, at \$5.75@6.10.

OLEO OIL AND NEUTRAL LARD.

(Special Report to The National Provisioner.)

New York, April 13.—No change has taken place during this week in the value of oleo oil or neutral lard in the European markets, but the purchases at ruling prices have been liberal. There are no burdensome stocks of either article in this country at the moment, but large shipments are going forward, which are parcels bought some time ago. The arrivals of hogs this week have been very liberal, and the effect of last year's good corn crop is now making itself felt. A considerable business has been done this week in butter oil, and as the stocks are rather light, there is every prospect that Europe will be buyers of further quantities in the near future.

	Cattle.	Hogs.	Sheep.
Chicago	400	10,000	1,500
Kansas City	300	4,000	
Omaha	100	6,144	900
St. Louis	200	10,610	300
St. Joseph	100	2,500	
Sioux City	500	4,800	
St. Paul	500	2,300	300
Oklahoma City	25	1,200	
Fort Worth	200	1,000	500
Milwaukee		1,215	
Peoria		500	
Indianapolis	300	3,000	
Pittsburg		4,000	1,500
Cincinnati	250	2,165	237
Cleveland	60	1,200	2,400
Buffalo	200	2,800	6,000
New York	2,015	1,355	2,761

MONDAY, APRIL 10, 1911.

Chicago	30,000	48,952	25,000
Kansas City	10,000	12,138	12,000
Omaha	4,800	4,817	8,800
St. Louis	4,000	6,385	6,000
St. Joseph	2,000	6,500	6,500
Sioux City	3,000	2,200	3,000
St. Paul	1,800	2,100	600
Oklahoma City	450	1,300	
Fort Worth	2,000	1,800	400
Milwaukee		1,762	
Peoria		800	
Indianapolis	550	1,500	
Pittsburg	2,800	11,000	8,000
Cincinnati	2,370	3,754	385
Cleveland	500	3,000	2,500
Buffalo	5,000	15,200	25,000
New York	3,214	10,607	10,832

TUESDAY, APRIL 11, 1911.

Chicago	2,500	11,800	14,000
Kansas City	12,000	25,924	15,000
Omaha	7,300	13,598	6,100
St. Louis	4,200	15,975	8,000
St. Joseph	3,000	5,500	2,000
Sioux City	1,500	2,500	
St. Paul	3,600	4,100	2,500
Oklahoma City	150	1,450	
Fort Worth	1,500	2,000	300
Milwaukee		2,685	
Peoria		1,000	
Indianapolis	1,550	5,000	
Pittsburg		3,000	2,000
Cincinnati	178	2,560	438
Cleveland	80	1,500	3,000
Buffalo	700	2,800	8,000
New York	1,184	2,544	4,314

WEDNESDAY, APRIL 12, 1911.

Chicago	10,000	22,836	18,000
Kansas City	8,000	21,936	15,000
Omaha	3,400	11,642	5,700
St. Louis	2,500	18,481	1,200
St. Joseph	1,700	6,600	2,200
Sioux City	800	3,200	1,500
St. Paul	900	1,800	500
Oklahoma City	500	2,200	
Fort Worth	2,200	2,000	200
Milwaukee		5,283	
Peoria		1,100	
Indianapolis	1,500	5,000	
Pittsburg		2,000	
Cincinnati	2,370	4,063	355
Cleveland	100	1,200	2,400
Buffalo	700	3,200	13,000
New York	2,103	6,559	9,721

THURSDAY, APRIL 13, 1911.

Chicago	3,000	17,000	17,000
Kansas City	2,000	11,000	10,000
Omaha	2,000	10,500	7,500
St. Louis	2,348	15,358	2,026
St. Joseph	1,500	7,500	6,000
Sioux City	400	2,000	
St. Paul	800	1,100	700
Milwaukee		1,930	
Peoria		800	
Indianapolis		5,000	
Pittsburg		4,500	
Cincinnati	310	3,781	169
Cleveland	500	2,500	11,000
Buffalo	621	1,315	3,670
New York			

FRIDAY, APRIL 14, 1911.

Chicago	1,000	12,000	5,000
Kansas City	500	10,500	3,000
Omaha	400	8,000	900
St. Louis	800	5,500	
St. Joseph	300	4,500	1,500
Sioux City	300	3,000	
St. Paul	800	1,400	100

SLAUGHTER REPORTS

Special reports to The National Provisioner show the number of livestock slaughtered at the following centers for the week ending April 8, 1911:

CATTLE.

Chicago	25,681
Kansas City	20,972
Omaha	10,734
St. Joseph	7,643
Cudahy	520
Sioux City	3,983
South St. Paul	3,436
Indianapolis	4,062
New York and Jersey City	13,317
Fort Worth	4,270
Philadelphia	3,977
Pittsburg	2,853

HOGS.

Chicago	89,010
Kansas City	73,364
Omaha	40,022
St. Joseph	29,602
Cudahy	6,257
Sioux City	17,684
Ottumwa	6,513
Cedar Rapids	7,649
South St. Paul	14,239
Indianapolis	14,737
New York and Jersey City	30,139
Fort Worth	11,574
Philadelphia	4,373
Pittsburg	17,383

SHEEP.

Chicago	59,581
Kansas City	35,891
Omaha	22,583
St. Joseph	21,510
Cudahy	527
Sioux City	228
South St. Paul	2,951
Indianapolis	814
New York and Jersey City	36,627
Fort Worth	2,819
Philadelphia	8,377
Pittsburg	10,291

NEW YORK LIVE STOCK

WEEKLY RECEIPTS TO APRIL 10, 1911.

	Beef.	Calves.	Sheep and lambs.	Hogs.
New York	5,228	5,442	1,706	12,540
Jersey City	2,247	3,305	13,469	12,749
Lehigh Valley	3,456	625	7,150	—
Central Union	4,908	745	14,181	—
Scattering	—	175	61	4,850
Totals	14,939	10,292	36,627	30,139
Totals last week	12,376	8,423	40,548	33,815

WEEKLY EXPORTS.

	Live cattle.	Live sheep.	Qrs. of beef.
J. Shamberg & Son, Canadian	414	—	—
J. Shamberg & Son, Minnetonka	427	—	—
Sulzberger & Co., Minnetonka	400	—	—
Sulzberger & Co., Canadian	361	—	—
Morris Beef Co., New York	—	—	292
Morris Beef Co., Baltic	—	—	494
Swift Beef Co., Minnetonka	—	—	665
Swift Beef Co., New York	—	—	440
W. Daniels, Bermudian	20	—	—
Total exports	1,622	—	1,991
Totals last week	852	89	1,876

COTTON OIL CABLE MARKETS

Hamburg.

(By Cable to The National Provisioner.)

Hamburg, April 14.—Market easy. Quotations: Prime summer yellow, 60½ marks; choice summer white, 63½ marks; summer yellow, 59½ marks.

Rotterdam.

(By Cable to The National Provisioner.)

Rotterdam, April 14.—Market is dull. Quotations: Prime summer yellow, 35½ florins; choice summer white, 38½ florins; choice butter oil, 39½ florins.

Antwerp.

(By Cable to The National Provisioner.)

Antwerp, April 14.—Market strong. Quotations: Summer yellow, 73 francs.

Marseilles.

(By Cable to The National Provisioner.)

Marseilles, April 14.—Market is dull. Quotations: Prime summer yellow, 75 francs; prime winter yellow, 80 francs; choice summer white, 78½ francs.

Government Inspection

requires your packing house to have the most

Sanitary Arrangement

We are specialists in this work

Write us in regard to your requirements

TAIT-NORDMEYER ENGINEERING CO., Liddett Building St. Louis

Retail Section

WINDOW DISPLAYS FOR RETAIL BUTCHERS

Practical Suggestions on Selling Goods Through the Shop Window

[EDITOR'S NOTE.—This is the nineteenth of a series of articles dealing with butcher shop window dressing which will appear from time to time on this page. It has been the aim of the editor to deal with the subject plainly and practically, and to illustrate most of the suggestions. Butchers are invited to criticize the suggestions in these articles, or to offer ideas of their own, which will be gladly published.]

Attractive window displays are recognized by the up-to-date retail butcher as a necessity in his business. If he is to draw trade he must make a good showing in his shop windows. Even if he does not or cannot show meats, he can fix up a window which will attract the passer-by and make him many new customers and a larger volume of sales to those who are already his customers.

The fashion of Easter displays in butcher shop windows is not a new one. The enterprising butcher always gets up a special trim in his window for the bacon-and-ham holiday trade, similar to that which was described and illustrated on this page of *The National Provisioner* last week.

But within the past few years a custom has sprung up which relieves the shop man of a lot of planning and work, and gives him a new and artistic kind of window display without cost or trouble to himself. Packers and curers of provisions, which are the basis of the Easter trade, have conceived the idea of preparing special designs for Easter windows, and of putting them in for any butcher who wants them.

It does not make any difference whether he trades with them or not, they will trim his window for him just the same. And that is where they show cleverness, for even if he has not been selling their provisions, the handsome and attractive window display they put in for him, which of course advertises their particular brands, causes inquiry in the shop for that certain kind of stuff, and the butcher finds it necessary to order it to supply his customers.

Getting the Butcher Used to the Idea.

The average city butcher had to be educated up to these displays. He was willing enough to have his window dressed, but he was suspicious of anybody who offered to

do it for nothing. He thought there was a "nigger in the woodpile" somewhere, and the men who did these displays for the packers and curers used to have to beg the butchers to permit them to put in the displays.

But now it is different. Now the begging is on the other side, and the shop butcher who does not get his order in for a window display good and early is liable to get left, for the window dressers have hundreds of shop

ask for, having seen them so attractively set forth in the window picture. It is a paying proposition for him, particularly as it costs him nothing, but instead makes his shop more attractive and draws new customers, and more trade.

Displays Planned by Swift and Armour.

One of the pioneers in this work was Swift & Company, and their Easter displays, with the well-known figure of the little Swift cook in cap and apron as a centerpiece, have become familiar in dozens of cities and towns. Usually a papier mache or cardboard figure of the sort described forms the centerpiece, and around it are appetizing specimens of the products advertised, all backed by artistic draping and mounting of the entire window. An idea of the centerpiece of this Swift display may be obtained from the illustration on the back cover of this issue of *The National Provisioner*.

The same thing has been done by Armour & Company, and their picture scheme this year has the Easter egg and the rabbit for a main theme. It is a very artistic scheme, as is shown by the illustration of it which appears on page 14 of this issue of *The National Provisioner*.

The National Packing Company this year prepared for Easter distribution among their dealers an advertisement which is entirely new to the packing trade. In fact, it is so novel that a description of it will be of interest to readers of *The National Provisioner*.

Attractive Display of the National Packing Company.

The advertisement is in the shape of a reproduction of a canvas painted by Clarence F. Underwood, the well-known illustrator, whose work is to be seen almost weekly in the *Saturday Evening Post* and other well-known periodicals. It is entitled "What Every Woman Knows." It portrays a refined housewife standing in an attitude of challenge before a table on which are shown in colors absolutely true to life a "Mistletoe" ham and bacon. The original canvas is reproduced even to the canvas effect and the whole is shown in a Circassian walnut frame.

The picture and the frame are one piece



CENTERPIECE OF A CLEVER WINDOW DISPLAY.

windows to fix up for Easter, and the work keeps them rushed day and night to get it ready in season.

The shop butcher now finds that this special window display, even if it does advertise the packer or curer, brings added business to the shop. He is now perfectly willing to order the brands of provisions advertised in the display, for those are what his customers

Will it not increase business if you supply your best trade with the "FERRIS" Famous Hams and Boneless Breakfast Bacon?



They always give **RARE**

SATISFACTION

F. A. FERRIS & CO.
272 Mott Street, New York

WHOLESALE**LIVE POULTRY****DEPARTMENT**

OF

CONRON BROS. COMPANY

at Nos. 661 to 663 Brook Avenue, New York City, with *railroad facilities for unloading cars of live poultry direct into the house, enabling them to handle live poultry to advantage. This branch of our business is now in operation. Every convenience is offered to shippers of and dealers in live poultry.*

of sheet steel and were executed by the American Art Works in their plant at Coshocton, Ohio. The sheet of steel, 28 x 40 inches, was printed on a lithographic offset press just as a sheet of paper would be printed, except that each impression is transferred from the stones to a rubber blanket and printed from the rubber blanket on to the steel. The sheets are then racked and the racks are taken into dry kilns, where each color is thoroughly dried before another is printed.

After the printing is complete the metal sheet is stamped by enormous steel dies, there being about five sets of dies and five operations to give the sheet its finished shape. The particular set of dies to stamp this frame took two years in the making and cost between three and four thousand dollars. The dies are so perfectly made that there is no abrasion of the surface in the stamping.

To give a little idea of the bulk of such an order, it takes a 50-foot freight car to carry two thousand of these signs when properly packed. The sales department of the National Packing Company reports that dealers took great interest in this piece of advertising and placed contracts several months ahead in order to secure one of the signs for their show windows. The company decorated the windows of their dealers with an appropriate window trim with the "What Every Woman Knows" design as a centerpiece for the Easter season.

Other packers and curers have followed this window dressing practice to a greater or less extent, those mentioned here having gone into it most extensively by reason of the magnitude and wide extent of their business organization. Whether the shop butcher cares to avail himself of these modern artistic window displays or not, he should not fail to keep his shop window dressed attractively and change the display as often as conditions and the season make it necessary. He will never regret the effort.

NEW ORLEANS BUTCHERS ELECT.

The retail butchers of New Orleans, La., have formed an association affiliated with the United Master Butchers of America, and have elected the following officers: President, Sylvain Cassagne; vice-president, Charles A. Hoth; secretary, Sylvain Tujague; treasurer, Frank Molitor; financial secretary, Charles P. Appfel, Sr.; warden, Jules Dutrey.

LOCAL AND PERSONAL.

Mr. Sachs has succeeded to the entire meat business of Sachs & Silcott at Altamont, Kan.

J. H. Lancaster has closed up his meat market at Rantoul, Kan.

T. B. Saunders has purchased the butcher shop of Amos Manchester at La Cygne, Kan.

R. I. Varnell has disposed of his City Meat Market at El Dorado, Kan., to L. S. Wade, who comes from Jackson, Tenn.

Dock Wright has purchased a building and will install a butcher shop at Waldron, Kan.

A. Shurtleff has opened a meat market at Smith Center, Kan.

William Egan & Son have purchased the butcher shop of Maynard & Son at Adrian, Mich.

Frank Randall has purchased the meat business of Arthur Blackburn at Rockford, Mich.

Wheeler & Barber have succeeded to the business of the Puyallup Meat Company at Puyallup, Wash.

Oliver Dobson has disposed of his meat business at Ritzville, Wash., to A. M. Fisher, of Harrington.

The Pasco Table Supply Co. at Pasco, Wash., has added a meat market to its grocery business.

Frank Houser and Josh Miller have purchased the City Meat Market at Gaylord, Kan.

J. A. & C. E. Hogeland have purchased the butcher shop of Chris. Knapp at Downs, Kan.

Joseph Hoxie, of Hollenberg, Kan., has purchased the Raney meat market in Odell, Neb.

The meat market and grocery store of S. E. Sands at Carnegie, Okla., has been burned.

Krava & Boehm have let the contract for the erection of a new meat market at Le Sueur Center, Minn.

The meat market of Newberry, Werry & Cook at Medina, N. D., has been destroyed by fire.

Anton Patracek is about to build a butcher shop at Milligan, Neb.

The butcher shop of Hughes & Robinson at Williams, Ia., has been destroyed by fire.

J. Bourgeois has sold his meat market at Keene, N. H., to I. Bouvier.

L. B. and C. B. Harford have purchased the Boda meat market at Waverly, Pa.

C. A. Brooks has bought the meat business of E. L. Stone at Ivoryton, Conn.

George Roach has opened a meat market at Parish, N. Y.

Maxwell & Wilder will engage in the meat business at East Charleston, Vt.

G. N. Long will open a meat market at Waukesha, Wis.

C. Harman has purchased the interest of D. A. Bolen in the Graham meat market at Bluefield, W. Va.

F. T. Atwater has sold his meat business at King Ferry, N. Y., to Frank Brill.

L. M. Williams has sold his meat market at Winnemucca, Nev., to Welshons & Callahan.

J. F. Streigle has bought C. B. Ives' meat market at Bristol, Conn.

J. H. Hellrung has opened a new meat market at Alton, Ill.

J. F. Keegan has opened a meat market at Hartford, Conn.

C. J. Fehl has sold his meat business at Wilmington, Del., to C. Highfield.

C. F. Shook will open a meat market at Sheffield, Mass.

John Mentzer has engaged in the meat business at Martinsburg, Pa.

The firm of J. E. Norton & Son, Guilford, Conn., is dissolved and the meat market on Water street will hereafter go under the name of R. H. Norton & Son. The junior partner, Arthur Norton, took full charge of the business.

C. H. Baron has sold his meat market at South Royalton, Vt., to C. H. Hunt.

D. Daggett has purchased the meat market of P. Benner at Liberty, Me.

J. F. Wheaton has sold his meat business at Searsport, Me., to his brother, W. F. Wheaton.

The meat market of Pitts & Freeman at Wells, Me., has been damaged by fire.

W. J. Keezer, of E. Hampstead, N. H., will retire from the meat business.

F. H. Alberstett has sold his meat market at Davis, Ill., to U. McHoes.

G. Leblanc will open a meat market at Gardner, Mass.

D. Keefe will open a meat market at Poultney, Vt.

E. Merrie has engaged in the grocery and meat business at Hudson Falls, N. Y.

J. C. Gordon has sold his meat business at Pittsfield, Me., to McAllister Brothers.

"BEAUTY" REFRIGERATORS IN SOUTH.

"A thing of beauty is a joy forever."

Butchers taking particular pride in their business generally aim to draw as much trade as possible by having attractive fixtures. The most prominent fixture in meat markets is the refrigerator. It should be in harmony with its surroundings, and should have an attractive front with windows to display meat to the best advantage.

In the South the butchers are awakening to the fact that well-built and carefully-insulated refrigerators are the best and cheapest in the end. The Cincinnati Butchers' Supply Company lately shipped some of their "Beauty" refrigerators to the following: "Blue Grass Beauty" to Wallin & Bowman, Greenville, Tenn.; "Blue Grass Beauty" to Tolbert & Bros., North Rome, Ga.; "Bovine Beauty" to C. A. Krug, Sistersville, W. Va.; "Blue Grass Beauty" to Andrew Turner, Alexandria, Ky.; and three refrigerators to Birmingham, Ala., through G. E. Brooks, resident agent for The Cincinnati Butchers' Supply Company.

New York Section

Swift & Company's sales of fresh beef in New York City for the week ending April 8 averaged 9.26 cents per pound.

President Joseph Conron of the Conron Bros. Company is spending his Easter vacation with his family at Atlantic City.

Vice President M. J. Sulzberger and General Manager G. F. Sulzberger of the S. & S. Company went to Chicago this week.

A. E. McMulkin, formerly in the Armour poultry department, has gone into the dressed poultry business for himself on a brokerage basis.

S. Bachenheimer, manager of Hoehn & Mayer's 14th street branch, has been confined to his home by illness, but will soon be about again.

Oscar Mayer, the well-known Chicago packer, was in New York this week, resting up after his strenuous efforts in electing Carter Harrison mayor of that city.

Some damage was done to the beef coolers of the S. & S. Company's house in Manhattan Market on Tuesday by a fire that started somewhere around the boiler room. Trade was not interrupted.

C. H. Kilborn, general sales manager for the American Can Company in Canada, with headquarters at Montreal, was in New York City for a few days this week renewing acquaintance with old friends.

William C. Pierpoint, one of the oldest butchers and most prominent citizens of Yonkers, died at his home there on Monday of acute bronchitis. He was 78 years of age and had operated a number of shops in Yonkers.

J. H. Agnew, superintendent of construction for Morris & Company, with headquarters at Chicago, sailed Wednesday on the Majestic for a pleasure trip abroad. Mr. Agnew will take a rest after his strenuous work in building the big new Morris plant at Oklahoma City.

The Board of Aldermen adopted this week an ordinance requiring manufacturers of dry and liquid measures and of scales to submit samples of these measures and scales for inspection by the Commissioner of the Bureau of Weights and Measures before selling them for public use.

While on his way to his sister's funeral Wednesday morning Herman Kohlberger, 50 years old, a prosperous German butcher who lived at No. 1225 Poplar street, Philadelphia, died from apoplexy on a Third avenue elevated train between the Canal and Grand street stations. With him were his two married daughters and another married sister.

A. Schmidt, the well-known butcher, delicatessen and charcuterie proprietor of No. 201 Seventh avenue, opens his new place at that address today. This is said to be one of the finest equipped shops in New York, the marble fittings being especially handsome. The work on this contract was done by Elias Diamand, and it was a big job which reflects great credit on the designer.

The Department of Health of the City of New York reports the number of pounds of meat, fish, poultry and game seized and destroyed in the City of New York during the week ending April 8, 1911, as follows: Meat.—Manhattan, 3,705 lbs.; Brooklyn, 5,845 lbs.; the Bronx, 345 lbs.; Queens, 137 lbs.; total, 10,032 lbs. Fish.—Manhattan, 7,670 lbs.; Brooklyn, 466 lbs.; total, 8,136 lbs. Poultry and game.—Manhattan, 795 lbs.; Brooklyn, 300 lbs.; total, 1,095 lbs.

OUT AMONG THE TRADE.

A new market has been opened at Rye, N. Y., by I. Lettner. His three lively sons assist him in attending to the steadily increasing trade.

F. De Revere, who was for ten years manager of Pressner's market in Peekskill, is now the owner of one of the leading markets in that town.

F. Pfeiffer, the well-known New York and New Jersey butcher, is now located in Rye, N. Y., and he is doing the business, too. Now you know where he is!

The White Plains Beef Company, in White Plains, which opened last October, is one of the finest shops in town. A. C. Wicke, the well-known fixture manufacturer, put in this fine job.

An up-to-date store is that of F. von Rein in White Plains. The latest machines and improvements can be found there, and it is no wonder that Mr. Rein is not kicking about the bad business.

There is great joy in the home of Fritz Meyer in Peekskill, N. Y. The meat business which he bought about a year ago of Mr. Karpf is increasing in volume daily, and—a little Fritz Meyer has arrived!

Here is another butcher who cannot praise his ice machine enough. H. P. Lipf, the leading marketman in Portchester, N. Y., and the owner of the finest store for miles around, says he would not go back to ice cooling for anything!

The market which was opened up a few months ago by Aaron Buchsbaum in Yonkers is one of the very finest in Yonkers, not only in fixtures, but also in management. Wm. Muller, the manager, knows his business, and keeps 32 people busy.

The 30 horse-power motor which the Roth Bros. installed in their bologna kitchen at Yonkers seems hardly sufficient to handle the business. It is natural that people should like to buy of them, because they are so good looking—not to mention the merit of their products!

To work in one market for thirty-six years behind the bench is a record any butcher may be proud of. This is the record of George C. Jones, who works for J. A. Myers in the Depot Square Market, Tarrytown, N. Y. The place has in the thirty-six years changed owners seven times, but Mr. Jones always "stood by the ship."

"It costs me very little to keep in repair my ice machine, and I would not be without it, or go back to the old ice bunker for the world," said Wm. T. Herlyn, the leading marketman in Mamaroneck, N. Y., who has everything for the table, from champagne to a piece of liver for the cat, in his store.

Knauss Bros., the well-known marketmen of Poughkeepsie, are very well satisfied with the 3-ton Remington ice machine they installed about ten years ago. During these years it has cost them not a cent for repairs, and they say they would not use natural ice if it cost only five cents a hundred pounds! Think of it, ten years' constant use, and not a cent for repairs!

NEW YORK TRADE RECORD

BUTCHER, FISH AND OYSTER FIXTURES.

MANHATTAN MORTGAGES.

(R) means Renewal Mortgage.

Bromberg, Sam., 1426 Boston road; H. Brand. \$62.
Beer, Louis, 58 Broome st.; H. Brand. (R) \$50.
Cannato, Felix, 702 Westchester ave.; J. Levy & Co. \$265.
Chero, Max, 181 2d st.; H. Brand. (R) \$114.
Callucia, Giuseppe, 67 James st.; H. Brand. (R) \$30.
Danna, Giuseppe, 30 Prince st.; H. Brand. (R) \$40.
Danna, Anthony, 409 W. 39th st.; J. Levy & Co. (R) \$200.
Enea, Vincent, 224 Ave. A.; H. Brand. \$100.
Eitelberg, Kallman, 1106 2d ave.; H. Brand. (R) \$22.
Ferraro, Michele, 317 E. 114th st.; R. De Marco & G. De Filitti. \$80.
Feldman, Fannie, 30 E. 114th st.; H. Brand. (R) \$70.
Frankfurter, Sam., 219 7th st.; H. Brand. (R) \$100.
Fasceno, Peter, 683 E. 138th st.; H. Brand. (R) \$250.
Ferraro, Genuaro, 221 Mott; H. Brand. (R) \$125.
Frawley, Louis, 144 W. 83d st.; H. Brand. (R) \$190.
Fodale, Annetta, 205 Bleeker st.; J. Levy & Co. (R) \$150.
Goldman, Sam'l, 171 Allen st.; H. Brand. \$107.
Goldberg, Pincus, & Hirsch Rogatko, 8 W. 113th st.; H. Brand. \$75.
Gross, Marcus, 239 E. 29th st.; H. Brand. (R) \$15.
Gnoell, Vincent, 235 Elizabeth st.; H. Brand. (R) \$100.
Gottsegen, Nath., 820 E. 161st st.; H. Brand. (R) \$78.
Garginio, Genuaro, 119 W. Houston; H. Brand. (R) \$100.
Ginsburg, Sam., 9 Chrystie st.; H. Brand. (R) \$43.
Goldberger, Sam'l, 316 Madison st.; J. Levy & Co. (R) \$60.
Hoch, Edw., 84 Amsterdam ave.; J. Levy & Co. (R) \$240.
Kiefer, Geo., 170 E. 92d st.; Schwarzschild & Sulzberger Co. (R) \$1,000.
Klein, Lena, 111-13 E. 115th st.; H. Brand. (R) \$60.
Kleiman, Harry, 634 E. 169th st.; H. Brand. (R) \$100.
Karb, Minnie, 248 E. 3d st.; H. Brand. (R) \$20.
Kersten, Isaac, 135 E. 117th st.; J. Levy & Co. (R) \$100.
Leibow, Nath., 184 Chrystie; H. Brand. (R) \$34.
Marco, Giuseppe, 58 Sullivan st.; H. Brand. \$125.
Paul, H., 1950 2d ave.; Van Iderstine Co. \$100.
Parker, Sam'l, 126 E. 103d st.; H. Brand. \$75.
Passerallo, Maria A., 591 E. 187th st.; H. Brand. \$170.
Privalaky, Morris, 1003 Forest ave.; H. Brand. (R) \$77.
Ricco, Ciro, 151 Sullivan st.; Jos. Levy & Co. \$78.
Rosato, Silvio, 279 Pleasant ave.; Sarah Levy. \$75.
Rabinowitz, Moritz, 305 E. 118th st.; H. Brand. (R) \$75.
Rosenberg, Isaac, 1821 Bathgate ave.; H. Brand. (R) \$150.
Recka, Louis, 520 E. 14th st.; J. Levy & Co. (R) \$100.
Salerno, Pietro, 205 Mott st.; H. Brand. (R) \$50.
Stock, Nison, 128 Allen st.; H. Brand. (R) \$25.
Weitz, Isidor, 226 E. 25th st.; H. Brand. \$55.
Waller, Max, 502 W. 159th st.; H. Brand. (R) \$107.

MANHATTAN BILLS OF SALE.

Ehrgott, Geo. H., 63 Westchester sq., Bronx; Jno. Wenninger. \$500.

BROOKLYN MORTGAGES.

Falk, Sam., 37 Osborne; Julius Levy. \$50.
Levine & Gold, 167 Sumner ave.; Van Iderstine Co. \$100.
Lockner, Jno., 68 Nevins; Gustave Selner. \$150.
Maher, Rose and ano., 627 Hicks; Heyman Klein. \$212.
Signorelli, Francesco, 252 4th ave.; Girolomo Signorilli. \$145.
Steinzer, Fred, 451 Court; Gustave Selner. \$150.
Shermann, Abr., 209 Ditmas ave.; Jos. Rosenberg. \$100.
Verrone, D., 7219 3d ave.; W. V. Staib & Co. \$300.

BROOKLYN BILLS OF SALE.

Alfred D. Grosser Co., 620 Broadway; Fred Buhl. \$300.
Gerstenfeld, Morris, 209 Ditmas ave.; Abr. Sherman. \$300.
Hauswald, Rudolph, 451 Court; Fred Steinzer. \$600.
Lieberman, Jacob, 605 Marcy ave.; Max Rein. Nom.
Max. Solomon, 156 Patchen ave.; Marie E. L. Weiner. \$350.

Werner, Marie E. L., 156 Patchen ave.; Chas. Keser. Nom.

GROCERS, DELICATESSEN, HOTEL AND RESTAURANT FIXTURES.

MANHATTAN MORTGAGES.

Bertoglio, Paul, 2864 8th ave.; Francesco Robiolon. \$508.
Churchills, Broadway, S. W. cor. 49th st.; L. Barth. (R) \$5,083.
D'Angelo, Francesco, 311 E. 60th st.; Giuseppe Vello. \$233.
Fuchs, Adolph, 24 W. 17th st.; Gustave Schumann, Jr. \$400.
Fichandler, Louis & Jac Schram and Morningside Hotel Co., 2125 8th ave.; Sam'l Jagoda and Sam'l Mandelort and S. Jaffe. \$2,370.
Herman (Inc.), 331 Lenox ave.; Jos. Falk & Nath. Falk. \$4,200.
Kunin, Julius & Sam'l Redbord, 247 Audubon ave.; Jac Kittner. \$650.
Kantor, Sam., 129 2d ave.; Morris Wittenstein. \$325.
Pallausch, Thos. D., 125-27 Bowery; Chas. D. Hoxie. \$2,900.
Steinberg, Jac. — 1st ave.; Jaburg Bros. \$600.
Wagner, M. F., 993 Ogden ave.; Levin & Goldberg. \$120.
Childs, Ellsworth, 742 6th ave.; Oscar Scherer. \$500.
Childs, Ellsworth, 1272 Broadway; Oscar Scherer. \$1,000.
De Rosa, Vincenzo, 102 McDougal st.; Tomaso Pascale. \$200.
Fleishman, Max, 371 3d ave.; Morris Ninans. \$4,620.
Freed, Tony, 1412 3d ave.; Sam'l Freed. \$1,000.
Klanitzky, Gottfried, 1809 Park ave.; Emil Busch. \$350.
Linderman & Cohen, 904 Prospect ave.; I. Schulman. \$487.
McDonald, Jas. D., 131th st., bet. 3d and 4th ave.; Wm. M. Lawson. \$2,000.
Pierce, Frank C., 495 7th ave.; Adrian De Zeeuw. \$400.
Rumpler, Julius & Fred'k Schmidtke, 167 W. 23d st.; Elizabeth Wimmer Co. \$440.
Smith, Wm. E., 63 4th ave.; Nath Radus. \$226.
Vezzetti, David, 275 8th ave.; Jno. Medica. \$800.
Zelinsky & Kolodner, 22 11th ave.; Morris Schwartz. \$300.

MANHATTAN BILLS OF SALE.

Beljord Rest. Co. & Louis Bloch, 573 Amsterdam ave.; Gertrude R. Keller. \$175.
Cirmigliaro, Francesco, 177 Chrystie st.; M. Gillstro. \$402.
Cohen, David, 224 7th ave.; Yettie Schorr. \$200.
Goldberg, Jac, 245 W. Broadway; Morris Goldberg. \$200.
Gliman, Meyer, 82 Monroe st.; Louis Zimmerman. \$600.
Muller Bros., Dick & Chas., 131 E. Houston st.; Herm. Bernstein. \$350.
Morningside Hotel Co., 2125 8th ave.; Louis Fichandler & Jac Schram. \$100.
Medica, Jno., 275 8th ave.; David Vezzetti. \$1.

BROOKLYN MORTGAGES.

Blanch, Meudel G., 105 Union ave.; Abraham Sleske. \$450.
Pisano, Gerardo, 274 East New York ave.; Felice Calabrese. \$200.
Mantell, Andrew, 969 3d ave.; National Store Fixture Co. \$100.
Nicholas, Constantine, 1289 Fulton; Stovros Caracosta. \$1,350.
Vlahakis, Gust., 751 Flushing ave.; Christ Dabury. \$300.

BROOKLYN BILLS OF SALE.

Bruning, Theo., 1412 Rockaway ave.; Jno. H. Muller. Nom.
Pipitone, Raffael A., 51 Bay 38th; Jos. De Lorenz. \$1,500.
Page, Henry, 84 Herklmer; Levi R. Berry. \$200.
Spevack, Aaron and Annie, 351 Lott ave.; Benny Kremenitsky. \$600.
Tab, Geo. and wife, Elmhurst, L. I.; Jno. Kettler and wife; consideration omitted.
Wanshel, Louis, 83 Gratton; Abraham Fishman. \$75.

SOAP TRADE IN ARGENTINA.

According to the general resume of the industrial census of Argentina, recently issued by the office of commerce and industry of the Ministry of Agriculture, there are 200 soap factories in operation in Argentina, with a capital of \$1,096,070 United States currency, and selling annually \$3,014,304 worth of their products. One hundred and twenty-six of these factories are situated in the city and the Province of Buenos Aires, while the remainder are distributed chiefly among the Provinces of the north. Nine hundred and forty-two persons are employed in this industry.

Notwithstanding the growth of this domestic industry, there are several brands of American soaps and shaving powders on the Argentine market. While the imports of common and perfumed soaps showed a decrease in 1910, the quantity of medicinal soap imported showed a substantial increase.

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J-M Mineral Wool
J-M Granulated Cork

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NEW YORK MARKET PRICES

LIVE CATTLE.

Good to choice native steers	\$6.10@6.75
Poor to fair native steers	4.75@6.00
Oxen and stags	4.00@6.00
Bulls and dry cows	2.00@5.65
Good to choice steers one year ago	7.25@8.25

LIVE CALVES.

Live veal calves, common to fair, per 100 lbs.	7.00@ 8.00
Live veal calves, culls, per 100 lbs.	5.00@ 6.50
Live calves, Western, per 100 lbs.	—@—

LIVE SHEEP AND LAMBS.

Live lambs, unshorn, per 100 lbs.	6.00@ 6.60
Live lambs, shorn, per 100 lbs.	5.00@ 5.25
Live lambs, culls, per 100 lbs.	@ 5.00
Live yearlings, unshorn, per 100 lbs.	@ 5.50
Live sheep, common to prime, unshorn, per 100 lbs.	4.50@ 5.00
Live sheep, shorn, per 100 lbs.	3.25@ 4.25
Live sheep, culls, per 100 lbs.	2.00@ 2.50

LIVE HOGS.

Hogs, heavy	@ 6.90
Hogs, medium	@ 7.05
Hogs, 140 lbs.	@ 7.30
Pigs	@ 7.50
Rough	5.90@ 6.50

DRESSED BEEF.

CITY DRESSED.

Choice native heavy	9½@10¼
Choice native light	9½@10¼
Common to fair native	9¼@ 9½

WESTERN DRESSED BEEF.

Choice native heavy	9½@10
Choice native light	@ 9½
Native, common to fair	@ 9½
Choice Western, heavy	@ 9½
Choice Western, light	@ 9½
Common to fair Texas	@ 9½
Good to choice heifers	9 @ 9½
Common to fair heifers	@ 8½
Choice cows	@ 9
Common to fair cows	@ 8½
Common to fair oxen and stags	—@—
Fleshy Bologna bulls	7½@ 8

BEEF CUTS.

	Western.	City.
No. 1 ribs	11½@12½	12 @12½
No. 2 ribs	10½@11	11 @11½
No. 3 ribs	8½@ 9	10 @10½
No. 1 loins	12 @13½	13 @13½
No. 2 loins	11 @12½	12 @12½
No. 3 loins	10 @11	11 @11½
No. 1 rounds	9½@ 9½	@ 9½
No. 2 rounds	8½@ 9½	@ 9
No. 3 rounds	@ 8½	@ 8½
No. 1 chucks	8 @ 9	@ 8½
No. 2 chucks	@ 8	@ 8
No. 3 chucks	@ 8	@ 7½

DRESSED CALVES.

Veals, city dressed, prime, per lb.	@13
Veals, good to choice, per lb.	@12
Western calves, choice	@12
Western calves, fair to good	@11
Western calves, common	@10

DRESSED HOGS.

Hogs, heavy	@ 9½
Hogs, 150 lbs.	@ 9½
Hogs, 160 lbs.	9½@10
Hogs, 140 lbs.	@10
Pigs	10½@10½

DRESSED SHEEP AND LAMBS.

Lambs, choice, per lb.	@12½
Lambs, good	@11½
Sheep, choice	@ 9½
Sheep, medium to good	@ 9
Sheep, culls	@ 8

PROVISIONS.

(Jobbing Trade.)

Smoked hams, 10 lbs. avg.	@15
Smoked hams, 12 to 14 lbs.	@13
Smoked hams, 14 to 16 lbs. avg.	@12
Smoked picnic, light	@10½
Smoked picnic, heavy	@ 9½
Smoked shoulders	@13

Smoked bacon, boneless	15 @16
Smoked bacon (rib in)	14½@15
Dried beef sets	@18
Smoked beef tongue, per lb.	15 @16½
Pickled bellies, heavy	@12½

FRESH PORK CUTS.

Fresh pork loins, city	12½@13½
Fresh pork loins, Western	11 @12
Shoulders, city	11 @11½
Shoulders, Western	@10
Butts, regular	@ 9
Butts, boneless	@10
Fresh hams, city	@13
Fresh hams, Western	@12

BONES, HOOFS AND HORNS.

Round shin bones, avg. 50@65 lbs. cut	@ 80.00
Flat shin bones, avg. 40@50 lbs. cut, per 100 bones, per 2,000 lbs.	@ 55.00
Hooft, black, per ton	@ 35.00
Thigh bones, avg. 90@95 lbs. cut, per 100 bones, per 2,000 lbs.	@ 90.00
Horns, 7½ oz. and over, steers, first quality, per ton	@270.00

BUTCHERS' SUNDRIES.

Fresh steer tongues	75 @90c. a piece
Fresh cow tongues	45 @60c. a piece
Calves' heads, scalded	40 @45c. a piece
Sweetbreads, veal	30 @60c. a pair
Sweetbreads, beef	18 @25c. a pound
Calves' livers	30 @50c. a piece
Beef kidneys	7 @12c. a piece
Mutton kidneys	1½@ 3c. a piece
Livers, beef	7 @ 8c. a pound
Oxtails	6 @ 7c. a piece
Hearts, beef	15 @18c. a piece
Rolls, beef	10 @12c. a pound
Tenderloin beef, Western	15 @25c. a pound
Lambs' fries	@ 8c. a pair
Extra lean pork trimmings	@ 8½c. a pound
Blade meat	@ 7c. a pound

BUTCHERS' FAT.

Ordinary shop fat	@ 2½
Suet, fresh and heavy	@ 5
Shop bones, per cwt.	20 @25

SAUSAGE CASINGS.

Sheep, imp., wide, per bundle	@90
Sheep, imp., medium, per bundle	@70
Sheep, imp., per bundle	@44
Sheep, imp., Russian Rings	—@—
Sheep, domestic, wide, per bundle	@70
Sheep, domestic, medium, per bundle	@50
Sheep, domestic, narrow med., per bundle	@25
Hog, American, free of salt, tea. or bbis., per lb., f. o. b. New York	@70
Hog, extra narrow selected, per lb.	@73
Hog, in kegs, 1 cent over bbis. or tea.	—@—
Beef, rounds, per set, f. o. b. Chicago	@16½
Export rounds, per set, f. o. b. New York	@22
Beef rounds, per lb.	@ 4½
Beef, bungs, piece, f. o. b. New York	@ 9
Beef, bungs, per lb.	@10½
Beef middles, per set, f. o. b. New York	@60
Beef middles, per set, f. o. b. Chicago	@57
Beef, middles, per lb.	@13
Beef weasands, per 1,000, No. 18	@ 8
Beef weasands, per 1,000, No. 28	@ 6

SPICES.

	Whole.	Ground.
Pepper, Sing., white	15	17
Pepper, Sing., black	9½	11½
Pepper, Penang, white	13½	15½
Pepper, red Zanzibar	15	18
Allspice	6	8½
Cinnamon	16	20
Coriander	5½	8
Cloves	18	21
Ginger	16	18
Mace	60	65

SALTPETRE.

Crude	4½@ 5
Refined—Granulated	4½@ 5
Crystals	5½@ 6½
Powdered	5½@ 6½

GREEN CALFSKINS.

No. 1 skins	@ .19
No. 2 skins	@ .17
No. 3 skins	@ .00

Branded skins	@ .12
Ticky skins	@ .12
No. 1 B. M. skins	@ .17
No. 2 B. M. skins	@ .17
No. 1, 12½-14	@2.10
No. 2, 12½-14	@1.85
No. 1 B. M., 12½-14	@1.85
No. 2 B. M., 12½-14	@1.80
No. 1 kips, 14-18	@2.30
No. 2 kips, 14-18	@2.05
No. 1 B. M. kips	@2.05
No. 2 B. M. kips	@1.80
No. 1, heavy kips, 18 and over	@2.90
No. 2, heavy kips, 18 and over	@2.85
Branded kips	@1.30
Heavy branded kips	@1.05
Ticky kips	@1.30
Heavy ticky kips	@1.05

DRESSED POULTRY.

FRESH KILLED.

Turkeys, dry-packed—	
Young hens and toms, avg. best	@20
Common	@16
Iced	@18
Fowls, dry packed—	
Western, boxes, 45-55 lbs. to doz.	@17
Western, dry-pkd., bbis., avg. best, 4 lb. avg.	@16½
Other Western, scalded, avg. best	@16½
Other Poultry, dry packed—	
Old Cocks, per lb.	@12
Squabs, prime, white, 10 lbs. to doz., per doz.	@4.75
Squabs, dark, per doz.	@1.75

FROZEN.

Turkeys—	
Young toms, No. 1	22½@23
Young hens, No. 1	@22
Young toms, No. 2	15 @17
Young hens, No. 2	15 @16
Old toms	@21
Old hens	@20
Texas, No. 1	@18
Broilers—	
Milk fed, fancy, 24 lbs. under	@25
Milk fed, fancy, 25 to 30 lbs.	@22
Corn fed, fancy, 24 lbs. under	@22
Corn fed, fancy, 25 to 30 lbs.	@19
Roasters—	
Milk fed, fancy large	@18
Milk fed, fancy, 4 lbs.	@18
Corn fed, fancy large	@16½
Corn fed, fancy, 4 lbs.	15½@16

LIVE POULTRY.

Chickens	15 @15½
Fowls, per lb.	20 @21
Roosters, per lb.	@12
Turkeys, per lb., prime	@16
Ducks, per lb., nearby	@18
Geese, per lb.	@10
Guinea Fowls, per pair	@00
Pigeons, per pair	@30

BUTTER.

Creamery, Specials	@21½
Creamery, Extras	@20½
Process, Specials	@17½
Process, Extras	@17

EGGS.

Fresh gathered, selected extras	18 @18½
Fresh gathered, storage packed, firsts	17 @17½
Fresh gathered, northerly section, regular packed, firsts	@16½
Fresh gathered, southerly sections, reg. pkd., firsts	16 @16½
Fresh gathered, seconds	15 @15½
Fresh gathered, dirties, No. 1	@15
Fresh gathered, dirties, No. 2	14 @14½
Fresh gathered, checks	13½@14
Duck eggs, Baltimore, per doz.	@35
Duck eggs, Virginia, per doz.	31 @34
Duck eggs, Western, per doz.	30 @33
Duck eggs, Kentucky and Tenn., per doz.	30 @32
Duck eggs, far Southern, per doz.	25 @29
Goose eggs, per doz.	60 @75

FERTILIZER MARKETS.

BASIS, NEW YORK DELIVERY.

Bone meal, steamed, per ton	23.00 @23.50
Bone meal, raw, per ton	25.50 @26.00
Hoof meal, per unit, Chicago	2.80 @ 2.82½
Dried blood, West, high grade, fine, f. o. b. Chicago	@ 3.20
Nitrate of soda—spot	2.10 @ 2.12½
Bone black, discard, sugar house del.	
New York	20.00 @25.00
Dried blood, N. Y., 12@13 per cent. ammoniac	3.25 @ 3.30
Tankage, 11 and 15 p. c., f. o. b. Chicago	2.75 and 10c.
Garbage tankage, f. o. b. New York	@ 0.00
Fish scrap, dried, 11 p. c. ammoniac and 15 p. c. bone phosphate, delivered, New York (nominal)	3.35 and 10c.
Wet, acidulated, 6 p. c. ammoniac per ton, f. o. b. factory	2.40 and 35c.
Sulphate ammoniac gas, per shipment, per 100 lbs., guar. 25%	@ 3.15
Sulphate ammoniac gas, per 100 lbs., spot, guar. 25%	@ 3.15
So. Carolina phosphate rock, ground, per 2,000 lbs., f. o. b. Charleston	6.50 @ 7.70
So. Carolina phosphate rock, undried, f. o. b. Ashley River, per 2,240 lbs.	3.50 @ 3.75
The same, dried	3.75 @ 4.00

